Rye has been a staple grain for millennia—sought after for its stubborn resilience in the field and revered for its unique flavor. Ruthless Rye IPA is brewed with this rustic grain for refined flavors—combining the peppery spice of rye and the bright citrusy flavors of whole-cone hops to create a complex ale for the tumultuous transition to Spring.

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2012 will be remembered in the beer community as an explosive year of growth. We’ve been diligent about maintaining a list of breweries on our website — just a simple count of who is open and brewing, so you know who to watch. By our record, 18 breweries have opened their doors from January through December - making for 60 total breweries manufacturing beer today. We’ve also been tracking in-the-works or under construction breweries; this number has been hovering around 30 for the entire year. The trend has been that when one brewery opens, others pop up on our radar.

A question I get asked frequently is “When will it stop?” There seems to be a growing consensus that one day, more breweries will be closing down than opening up. I believe this bubble-bursting mentality is a bit simplistic. When we speak of the brewing industry, we’re not referring to fly-by-night tech companies producing intangible products in Silicon Valley during the dotcom boom. We are talking about the brick and mortar businesses producing a product as old as history itself.

This period of growth won’t last forever. Just how long, I have no clue. Here’s how I look at it: the two greatest assets I see in successful breweries are great beer and passion. It’s true that we’re seeing some breweries in town lacking in either department. Those are the ones I think will be the first to go. As for breweries that produce excellent beer driven by passion? There’s always room, even if it’s not on local taps. For now, my best advice is to enjoy this very incredible time.

There is no better place in the world for the beer drinker than San Diego. At West Coaster, it’s been a privilege to cover this bustling industry so far. We’re looking forward to 2013 and beyond. Happy Holidays!

Mike Shess
Publisher
West Coaster
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WRITERS

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

Brandon Hernández rated beer and has never even heard the term "craft beer" until his trip to O’Briens Pub in 1999. There, in a dark yet friendly space filled with the foreign smell of hops and caramalized, he fell into line with the new school of beer enthusiasts courtesy of a dink-sized one-holler punch of Sierra Nevada Bigfoot and Stone Arrogant Bastard. These quirks changed his perception of all beer could and would be and he’s spent the next decade-plus learning himself in the local beer culture — living, learning, tasting and, of course, drinking and expanding his knowledge of the ever growing local and national craft beer scene.

Jeff Hammett first noticed craft beer early in college when a friend introduced him to Stone Brewing Co.’s Pale Ale. After graduating from UCSD with a degree in Philosophy, he moved to Santa Cruz where he frequented Santa Cruz Mountain Brewing and Seabright Brewery. Jeff would journey up to San Francisco to visit Magnolia and Toronado every chance he got. He started blogging about beer in early 2009 while living in Durango, Colorado. For a town of only 20,000 people, Durango boasts an impressive four breweries. Jeff quickly became a part of the brewing scene and in January 2010 was invited to work with Sam Brewing Co.’s Head Brewer Thomas Lerner to formulate a recipe and brew on Skag’s outdoor system. In addition to his love of craft beer, Mr. Hammett is an avid cyclist and can be seen riding on the road or trails most weekends.

Ryan Reschen is a long time resident of North County San Diego, and has been into craft beer for more than half his time at UC San Diego while completing a degree in Electrical Engineering. Skipping the inane lagers, he enjoyed British and Irish style ales before discovering the burgeoning local beer scene in North County and the rest of the country. After his introduction to brewing beer by a family friend, he brewed sporadically with sporadically with a goal to further his knowledge and transition into all grain brewing. Between batches of beer, he posts video beer reviews on YouTube channel “Stumpyابottle”. Multiple times a week during the cold occasions homebrew videos and footage of beer events he attends.

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COLUMNS

Beer and Now
Brewery-in-planning Modern Times Beer

Into the Brew
An in-depth look at the world of malt, part 1

Plates & Pints
Writer and vegetarian Randy Clemens dishes out spicy Sriracha recipes

The Carboy Chronicles
Hop Bursting homebrewing technique requires ample hops

FEATURED CONTRIBUTORS

Andy Killian

Eric O'Connor

Thorn St. Brewery brewmaster visits a saison tasting @ Sea Rocket

SPOTLIGHT: SAN DIEGO BEER WEEK

Stats from the technology side
In this month's Brews in the News

SDBW Day 1: One Man's Journey
Contributor Ian Cheeseman logs his first day of the big celebration

SDBW, in pictures
See more at facebook.com/westcoastersd

PLUS +

West Coaster Holiday Gift & Savings Guide
Everything you need to please the beer lover on your list

Jerry's Farewell Imperial Chocolate Coffee Porter
Clone recipe and instructions for a Mayor Sanders-inspired brew

Featured events
A few picks from the months ahead, visit westcoastersd.com for more

Lost Abbey Ultimate Box Set
Everyone's a rock star at the project's culminating event

Glossary: B
Beer terms from the innovators at CraftBeer.com, plus local breweries

Craft Beer Directory & Map
Add your location by e-mailing directory@westcoastersd.com

ON THE COVER:
Former Mayor Jerry Sanders taps the cask of Karl Strauss beer to kick off SDBW in style as San Diego beer VIP look on. Photo by Ryan Lamb
Catching the Wave
Decorated home brewers Paul Sangster and Guy Shobe are making the leap to professional brewing with Rip Current Brewing in San Marcos. Located right off the 78 at Las Posas Road, Rip Current will make use of sophisticated equipment to regulate everything in the brew house; behold, brewers are self-proclaimed “water aficionados.” Look for Rip Current to announce their soft opening dates soon via Facebook and their blog.

SDBW by the #’s
Courtesy of TapHunter, here are a few statistics from the web side of San Diego Beer Week: 54% increase in mobile visits to sdbw.org over 2011, due in part to the mobile-friendly website that can be viewed on iPads, tablets, etc.; 11% increase in direct traffic (40% from search engines, 36% direct hits and 22% from other sites); 700%, 400% and 140% increase in traffic from New York, Michigan and Arizona, respectively; 8,500+ Facebook fans and 8,000+ Twitter followers, second only to Philly Beer Week. The top 5 events on sdbw.org, by page views: 1. Guild Fest (Broadway Pier), 2. Rare Beer Breakfast (Stone Brewing World Bistro & Gardens), 3. Million Zillion Speedways (O’Brien’s Pub), 4. 10 Tasty Treats from Alpine (O’Brien’s Pub), 5. Mother Pucker Sour Night (O’Brien’s Pub).

18 in ’12
Eighteen new breweries have opened in the past year, the biggest tally in San Diego beer history. As of press time they include Amplified Ale Works, Belching Beaver, Fessigwig’s, Helm’s, Hillcrest, Indian Joe, Julian Brewing, Karl Strauss 4S Ranch, Lantane 33, Mad Lab, Offbeat, Poor House, Rough Draft, Societe, Stumblefoot, Thorn St. Brewery, Wet N’ Reckless and Whirly Labs.

San Diego Breweries Look to Distilling
In addition to the spirits division of Ballast Point, San Diego will have two more distilleries in the new year. Manzana Brewing Company is anticipating a completion of their build out in late December, with plans to produce sugar shine, four different whiskies, a potato vodka, plus light and dark rum. BNS Brewing & Distilling Co. will also open up shop in Santee with a 50-gallon, American-made still to produce white whiskey, moonshine and vodka to start.

Guy Shobe (left) and Paul Sangster (pointing) show members of the West Coaster crew around their new facility, which has two tasting rooms and can be seen from the freeway. Photo by Ryan Lamb

A Star in Europe
Ballast Point’s Calico Amber Ale took home two medals at Europenn beer competitions in the past month, winning gold at the 2012 European Beer Star and bronze at the inaugural Brussels Beer Challenge.

One Door Closes, Half of Another Opens
Liberty Station’s SOL Markets recently closed up shop, but Chef Brandon Brooks has already found a new home at The Field in downtown. He’ll work there until the owners get their new brewpub, Half Door Brewing Company, up and running in the East Village at Ninth and Island. Look for more developments this summer.
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7:05 A.M. I greet most days with a boundless thirst for beer. It’s the kind of admission that is usually met with crooked smiles or unsavory accusations, but not today. Today is special. After months of patiently grinding through days that were not 100% dedicated to beer, San Diego Beer Week is upon us. Awesome.

On this glorious Friday morn, day 1 of SDBW’s metric 10-day run, I have plotted out a staggering itinerary of drinking opportunities under the guise of proper beer journalism. I expect to tantalize my palate, expand my horizons and probably shave off a few years of worthwhile liver function. This is my quest — to see if one can summit the celebration to endure a single day of SDBW’s bounty and give you the play-by-play along the way. If you’re the type that believes in retroactive prayer, I’d be grateful for it.

7:29 A.M. My daughter, while not actively thwarting my arrival at Daddy Disneyland, is not helping my egress. Either she didn’t get enough sleep or she’s been struck with a mild case of that Waking Dead disease because she’s meeting my prods for urgency with a blank stare and guttural moans. She’s whistled off enough time in the bathroom alone that for the first time in my parenting history I’m compelled to say “Sweetheart, daddy needs you to poop harder.”

Soon, SDBW. Soon.

8:05 A.M. I just learned from my wife that we have to attend the monthly “Character Counts” award ceremony because my daughter decided that October would be the perfect time to finally start demonstrating character. It’s sweet and all, but where’s my award for patience in the face of interminable sobriety?

9:07 A.M. After paying the standard downtown luxury tax to give my car a place to rest, I’ve finally crossed the threshold of Karl Strauss. The event is referred to as “DYOBB”, an acronym expanding in this case to “Drink Your Own Beer Brunch”. I don’t know whether to be more miffed that the event should rightfully be called “BYOBB” or that I needless carried a case of beer to the restaurant.

Some of the many events I managed to see were:

- SDBW Day 1: One Man’s Journey by Ian Cheesman
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- 9:13 A.M. Before diving headlong into the repast, Brewmaster Paul Segura stands atop his stainless steel throne to walk us through the some of the technical aspects of the brew being produced before our very eyes. It’s pretty interesting stuff, though it feels like a sinister mechanism to keep me from full throttle binging on breakfast and beer. Thanks for nothing, Learning.
- 9:35 A.M. Karl Strauss’ CEO/Co-founder Chris Cramer dives into oral history of the company from his perspective. It’s a delightful story, but I’m beginning to wonder if he’s flibustering to cover a French toast-related crisis in the kitchen. That said, listening to Chris referring to the company figurehead as “Uncle Karl” is too endearing for words.
- 9:42 A.M. Here it is. The gambit. The first beer of the day. It seems so peculiar that inauspicious little tumbler will likely later be recalled as the first in a long series of mistakes.
- 9:55 A.M. Trays of food are finally zipping out as quickly as the beer samples that accompany them. Despite my voracious hunger, I merge into the line with a bare minimum of smarling toward those crowding around me.
- 10:15 A.M. Karl Strauss thoughtfully provided placemats that serve to curate and organize the meal pairings. Unfortunately they didn’t take into account that I’m a rebel that cannot be constrained by The Man and his many tools of creative oppression.
- On an unrelated note, I’ve just lost track of what beer I’m supposed to be drinking for the 5th time.
- 10:45 A.M. Food comas building. Ability to coherently string together sentences fading. Plan to hit next zeppelin in about 1.5 tums per hour... unlikely.
- 1:08 P.M. It took a little to shake the the euphoria induced by the SDBW Peanut Butter Porter Cup & Cream Cheese and Plantain Stuffed French Toast, but I’m ready to rally. I’m thinking the dueling casks of Sculpin IPA at Ballast Point will help to shake off any remaining cobwebs.
- 1:13 P.M. Sculpin is always a treat. Sculpin on cask is a gift. Sculpin on cask with special edition hopping is a godsend. Today we’re experiencing Sculpin with Citra hops versus Szechuan Aza hops. I think I am partial to the Citra if only because it feels like an evolution of Sculpin more than a reinvention of it, but opinions among those on the patio vary widely.
- Luckily none of those other people have beer columns. The Citra was better. So there.

Continued on page 37
GET WITH THE TIMES
Brewery-in-planning Modern Times makes innovative moves

BY JEFF HAMMUTT

There was a time when I could keep up with all the brewery openings, either by talking with business owners beforehand, or just stopping in to try some beers once they opened. But those days are long gone, and such is the pace of this industry’s growth with 60 licensed, active brewhouses in the county.

18 of those 60 breweries will have opened by the end of 2012. In my October column, Hillcrest Brewing Company turned out to be a great example of a neighborhood brewpub. Last month, I didn’t particularly enjoy what Poor House Brewing Company in North Park had to offer.

The new year has 31 brewery-in-planning and scouting through the list, there are a few that I’m really looking forward to. Bagby Beer is one that doesn’t need much of an introduction. The former Pizza Port Director of Brewery Operations, Jeff Bagby, signed a lease at 601 South Coast Highway in Oceanside last month. Then there’s Tom Nickel, O’Brien’s Pub owner and partner at West Coast BBQ & Brew, who’s getting back into the brewing game with Nickel Beer Co. in Julian. This comes after he and Julian Brewing Company parted ways back in July. Then there’s some decorated homebrewers out to make their mark; Paul Sangster and Kelsey McNair are working on Rip Current Brewing and North Park Beer Co., respectively.

But of all the new brewery plans, the one I’m looking forward to most is Modern Times Beer.

I’m not sure why I was surprised when Jacob McKeen left Stone Brewing Co.’s as its media specialist earlier this year. McKeen and I are friendly acquaintances, through media related correspondence, and occasionally running into each other at beer events around town.

McKeen has long been a craft beer geek, so it’s no wonder that he’d want to open his own brewery. The time he spent working at Stone has certainly helped prepare him for other endeavors in the industry.

“I think almost everybody in the industry, at some level, would like to have their own brewery,” McKeen says about opening a place of his own. “I decided to do it when my father committed to helping me raise the money. I didn’t have anywhere near enough to do it on my own, so that bridged the gap between dream and reality.”

McKeen chronicled the process of raising the money to start Modern Times in an editorial posted on BeerPulse.com, “How I Raised $1.25 Million to Start My Brewery.” Previously, he’d written another post, “Why I Think I’m Mostly Not Crazy for Opening a Brewery.”

With a business plan in place, Modern Times needed a brewer. McKeen turned to Michael Tonsmeire, otherwise known as The Mad Fermentationist, for assistance. Tonsmeire, who lives on the east coast, won’t be a regular brewer at Modern Times, but he will consult on recipes. He’ll also work on the brewery’s barrel program once it’s up and running.
If you’ve ever looked up any homebrewing or sour beer information on the internet, chances are you’ve stumbled across Tonsmeire’s incredibly detailed blog at some point. When I came across it, I was in awe over the amount of beer that he brewed, his emphasis on sour beers, and the fact that he posted such a large amount of detailed recipes and tasting notes for others to explore. All of the information on the blog is distributed under a Creative Commons license, which allows others (with a few restrictions) to use and adapt the recipes and brewing techniques as they see fit.

McKean decided to approach brewing at Modern Times in a similar fashion, something he calls “open source brewing.”

“At first, it made me nervous, but the more I thought about it, the more of an asset I could see it becoming. All of our recipes will be posted on the Modern Times blog, and we’ll invite and incentivize constructive critique and feedback from home and professional brewers alike. I think it’ll be one of the defining components of Modern Times’ culture,” McKean says. “It’s also worth noting that Modern Times, the 19th century utopian community the brewery is named after, rejected private property and sought to build a society based on voluntary mutual aid, so it’s fitting.”

As part of this process, Modern Times will regularly organize tasting panels in order to gauge interest and get consumer feedback, even when the brewery is open. Two such panels were recently hosted at local bars, with McKean prefacing one with this disclaimer: “The beers I’m pouring are not even close to final. They are works in progress that represent only the broad brushstrokes of the recipes we plan to use.”

Myself, plus two local brewers, a homebrewer and four craft beer fans (not full blown geeks) attended the event. The first five beers we tasted were ones that Modern Times might consider packaging in four packs of sixteen ounce cans: two variations of a saison, a pale ale, a red ale and a 5.5% ABV oatmeal coffee stout. Some of these beers had some fermentation issues – “I think it’s stressed yeast” was what one of the local brewers said. The last two beers we tried split the table’s opinion. The first was a 100% Brett IPA, with one attendee heard saying, “It’s amazingly tropical,” while someone else quipped, “It’s good. The smell is just stupid!” I took that as a positive reaction, as I too really enjoyed this beer. Others were not as fond of it: “It’s not terrible, I’ve tasted much worse,” was one response from a taster who preferred more mainstream varieties.

The last beer we sampled was a cherry buckwheat sour brown ale that was nothing short of amazing. It provided a perfect example of what Tonsmeire is capable of, and perhaps shed some light on the possibilities of the brewery’s barrel program.

Despite the excitement, Modern Times is still months away from opening. In mid-November they signed a lease for a 12,540 square foot building in Point Loma right off the Rosecrans exit of the 8 freeway.

You can read more about the location hunt on the Modern Times blog, but here’s a synopsis: “The location criteria I gave my real estate agent was that the building had to be within the bounds of the 8 and 15 freeways, i.e. the core of San Diego,” McKean said. “That’s partly because I’ve always envisioned Modern Times as having a distinctly urban identity, and partly because I didn’t want to work in a soul crushing suburban industrial park.”

Now that they’ve secured a location the work on the physical brewery can begin, they’ve ordered a 30 barrel brewing system from local manufacturers Premier Stainless and a search for a head brewer is underway. A lot of construction and licensing variables need to be sorted out before they can start brewing beer and open their doors to the public, but McKean is shooting for the summer of 2013.

Check out the Modern Times website to follow along with the process of opening a production brewery and find out about future tasting panels.
BOTTLECRAFT BEER CLUB

The inspiration behind Bottlecraft began with the simple idea of exploring the flavors of well-made beer and sharing that experience with a like-minded community. Out of this same founding spirit, the Bottlecraft Beer Club was born.

The goal of the monthly beer club is to not only put together a package of great beer, but also tell the stories behind those beers. To accomplish this, we’ve invited some distinguished members of the San Diego beer community—Beer Curators—to select a few of their favorite beers, and tell us why they love them.

A Beer Club membership includes 6 bottles of hand-picked beer each month with the curator’s tasting notes and reflections on the beer. Other perks include member-only events, discounts, first dibs on rare beer and more.

Join the Bottlecraft Beer Club today and join us in the continual appreciation of craft beer!

The First Six Curators include: Dr. Bill, Mel Gordon, Scott Blair, Colby Chandler, Chuck Silva, Juan and Kevin from Milti.

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ALE TRAIL AMERICA CALENDAR

Looking for the perfect holiday gift for your craft beer lover? One that keeps on giving for the whole year? No, it’s not a Brewery! The 2013 San Diego Craft Beer Calendar takes you on a monthly pictorial journey to 12 of San Diego County’s best breweries — and at under $15. It’s way more affordable.

Including an Ale Trail Map and Craft Beer Timeline of important milestones and the first taste event of “Napa Valley of Craft Beer,” the monthly Ale Trail starts at San Diego’s original brewery and then treks over the Bay Bridge to Alviso’s Coronado where CBC reigns supreme.

Turning North along the historic El Camino Real brings us to Lajolla’s Rock Bottom, Solana Valley’s New English, Carlsbad’s Pizza Port and the Pride of the Tides, Ocean Beach Ale Works. Heading East through the hottest North County area leads us to the newest spots on the Trail, Iron Fist and Stumblefoot.

From here it’s a short hop over to Stone to rest and replenish before the final leg south to Ballast Point, AleSmith and the big finish at Green Flash! So leave your car in the garage and take a brew tour the easy way — with the 2013 San Diego Craft Beer Calendar!

This unique gift idea is sure to please any Hop Head on your list! Published by Ale Trails America — a North County San Diego-based company devoted to promoting better craft beer experiences — it’s available at the featured breweries, craft beer bottle shops and other beer-centric outlets around San Diego’s brewing community, or by contacting Steve Mayer at steve@aletrailsamerica.com or (760) 803-0691.

http://aletrailsamerica.com
BREWERY TOURS OF SAN DIEGO

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

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

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

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SPECIAL ADVERTISING SECTION
IRON FIST

Celebrate the season with an Iron Fist! For the month of December, Vista's Iron Fist Brewing Co. is offering a 15% discount on cases of beer purchased at the brewery. Mix and match bottles of Spices of Life, Hired Hand, or Uprising for your next holiday party. Be sure to check out the brewery's new apparel, which now includes hoodies and long-sleeve t-shirts.

Don't forget growlers! Now in stock, Iron Fist's glass growlers are German designed with a sturdy pawer handle and are filled with 2 liters of fresh beer (painted). Reusable and stylish, a full growler is a great way to not arrive empty-handed. After the initial cost of the glass, growlers provide an economical way to enjoy a large helping of beer.

New expansion in 2012! If you haven't been by recently, Iron Fist has grown its tasting room into the adjacent industrial suite. The extra space affords more room for beer tasting as well as increased beer production. Expect more craft, bottled, and barrelled beer in 2013!

1365 Hot Springs Way, Vista, CA 92081
http://ironfistbrewing.com - (760) 216-8500

BREW HOP

With a fleet of luxury vehicles that includes SUVs, stretch limousines and party buses — let Brew Hop treat you to the ultimate brewery tour offered in town. With guided tours to San Diego's best breweries, the size of your party determines your ride; vehicles range from Lincoln to Limo Buses. Additionally, every Brew Hop vehicle is permitted so that you can enjoy adult beverages on the road from one brewery to the next. Brew Hop is ready to deliver you and your friends to the world's best breweries in style.

Much more than a party face, Brew Hop offers two tour packages: The Beer Connoisseur tour is a 5-hour party experience that stops at 3-4 breweries with tasters at each. The Beer Tasters tour is a 2.5-hour session to 1-2 breweries, including tasters. Each tour group is led by a Brew Hop tour host, and at each brewery there's a VIP private tour of the facility, a chance to meet the brewery staff to ask questions about your favorite beers, and, of course, taster flights of beer.

Brew Hop was founded in San Diego and also operates in Seattle, with future sights set on Portland, Oregon. Since November 2011, the company has maintained a 5-star average on Yelp.com and TripAdvisor.com. Brew Hop was recently featured in Time Magazine UK.

Mention West Coaster and receive 10% off your next booking (tour must be booked by 12/31/12, some restrictions apply). Contact Summer for a customized party proposal and browse BrewHop.com for more information.

http://brewhop.com - (858) 361-8487

LIGHTNING BREWERY

The Lightning Brewery was the ninth brewery in San Diego when it opened in early 2006. With about 80 breweries now around the county today, the brewery continues to maintain a roster of enjoyable beers that are often unfairly overlooked by the overall beer community — despite their uniqueness and quality. Two founding core beers, Thunderweizen Ale and Elemental Pilsner, are both remarkably popular at bottleshops in San Diego. To meet demand, Lightning has purchased a capable bottling line and will start offering 6-packs of both Thunderweizen & Elemental beginning in early 2013! If you are looking for special holiday brews, you may want to consider the warming Electrostatic Ale or robust Black Lightning Porter. Electrostatic Ale is a high gravity farmhouse ale that pairs very well with all holiday meals. Black Lightning Porter is a great top-off to any evening, particularly ones with chocolate or coffee desserts. Lightning Brewery is open for tasting and growler fills Friday 1:30-5:30PM and Saturday 1:00-5:00PM.

13200 Kirkham Way, Poway, CA 92064 - http://lightningbrewery.com - (858) 513-8070
SCAVENGERS

Looking to try a different kind of brewery experience? Scavengers offers unique tours starting at $89 per person. Ideal for groups of 2-24 people. Scavengers provides guided tours to world class breweries in San Diego by way of the Pinzgauer (pronounced pinz-gow-er). A Swiss Military 6x6 safari vehicle with seating for 12 and an open-air design, this 6 wheel drive BEAST is the perfect mode of transportation when you’re on the road to drink great beer from the source.

A company comprised of avid homebrewers, Scavengers has developed a passion for handcrafted beer. This passion has inspired the creation of a quality brewery tour service that highlights San Diego’s scenic beauty, awesome food, and most of all — radical micro-breweries. With free pickup in North County, the tour heads off to three breweries and includes a meal. Tours can be public or private, great for meeting like-minded folks or focusing entirely on your private party. Breweries on the tour map include Stone Brewing Company, Iron Fist Brewing Company, The Lost Abbey, Port Brewing, Ballast Point Brewing Company, and Green Flash Brewing Company, among others. Scavengers also offers mixed beer and wine tours — great for couples split on what beverage reigns supreme.

Exclusively for West Coaster readers, mention you heard about Scavengers in this issue and get 10% off your next tour. Some restrictions apply; valid until 12/31/11. Limit one per customer. To book your tour, please call (760) 717-2551 or visit brewerytoursandiego.com

http://brewerytoursandiego.com | (760) 717-2551

CRAFT BEER GEAR

Looking to get a gift for the beer geek in your life? Craft Beer Gear offers a variety of fun, creative and affordable options online. For the ladies; earrings made right here in San Diego from the bottle caps of her favorite brewery starting at just $5. And for the gentlemen; a Wild-Wheat style beer bottle holster (handmade in Austin, TX) for his next beer fest — only $25.

Visitors to “America’s Finest City” know it is almost impossible to not make at least one brewery stop — a rare few have the opportunity to see all of them. Launched in 2012, Craft Beer Gear carries an increasing number of logo merchandise branded with craft brewery names — making for a perfect keepsake that you can order online anywhere and anytime.

To view the growing inventory or to purchase something in time for the holidays, visit craftbeergear.net. See Craft Beer Gear’s Facebook page or website for upcoming events where you can purchase in-person. For West Coaster readers, CGB is offering free shipping through December 31, 2012. Use coupon code FREESHIP at checkout.

http://craftbeergear.net

SUDS COUNTY USA

Courious as to how San Diego became such a booming beer county? It didn’t happen overnight! Director Sheldon Kaplan dives into the rich history of the century-old brewing industry of San Diego in this feature length documentary film Suds County USA. Through exhaustive research and interviews, Suds follows beer in San Diego from the pre-prohibition breweries to the established brands we drink today. Suds features interviews from AleSmith, Alpine, Ballast Point, Coronado, Green Flash, Karl Strauss, Port / The Lost Abbey, Pizza Port, Stone.

Suds also documents how the local homebrewing community is responsible for much of the great beer on tap today. Respected homebrew club QAFF (Quality Ale and Fermentation Fraternity) is featured; many of the professional brewers in San Diego can trace their roots to this club.

Suds doesn’t focus on how beer-crazed our county has become, but rather how it came to be — serving as a reference piece that gives context to the present-day beer boom. More importantly, it shares the faces and names of people who have worked very hard to create San Diego’s brewing industry. This film is a must-see for any serious beer geek in town! Click to sudscountyusa.com to watch a preview, purchase the movie download or buy the DVD.

http://sudscountyusa.com
LOCAL HABIT

With a chef uprooted from Louisiana, it’s no surprise that Local Habit’s cuisine is a tad bit more flavorful than other organically-themed restaurants. Traditional California dishes are improved upon with additions pulled from the famously flavorful cooking of the South, and the result is what Local Habit likes to call “Cajun-Creole” cuisine.

Executive Chef Nick Brune was raised among the spicy culture of Baton Rouge. His first experiences with food involved fishing and hunting for the evening meals of fried whole bream, speckled trout, and duck, and lump gumbo— all prepared by his self-taught Southern family. Chef Brune is constantly whipping up an array of whatever is currently in season and able to be locally sourced. He continues to develop his Cajun-Creole cuisine and makes this zesty style the basis of the restaurant’s fare.

Once you have your first taste of Local Habit, you will realize that it is much more than your ordinary organic and sustainable eatery. From the strictest of vegans to comfort food lovers alike, Local Habit stands out as a dining option that serves all tastes and preferences. Everyone will appreciate Local Habit’s efforts to prepare and present homemade and local offerings with creative dishes such as House Smoked Pork Loin & Pippard’s pizza, Roasted Garlic and Tahini Chicken Sausage with Smoked Paprika Oil, and Chef Brune’s authentic Louisiana Gumbo.

Beer enthusiasts will delight in Local Habit’s rotating selection of California crafts beers. Each tap pours forth a fine craft beer, and as the well runs dry, Local Habit quickly gets to work replacing the dry tap with a new variety to entice an entirely new range of tastebuds.

Local Habit is located at 3827 5th Avenue in Uptown Hillcrest and offers two hours of free parking in the lots at 6th and Robinson. Please see a manager for a parking validation ticket.

3827 5th Ave, San Diego, CA 92103  http://mylocalhabit.com
(619) 750-4770

CHEFS PRESS

The craft beer scene continues to explode in San Diego and throughout America. By the end of next year, San Diego county is expected to be home to more than 90 breweries. In recent years, tens of thousands of people all over the county and state have acquired an appreciation and taste for great craft beer. Now that all these people have learned to DRINK craft beer, it’s time for them to learn how to COOK WITH craft beer.

Brew Food celebrates the incredible range and versatility of beer and its adaptability to the home kitchen. The recipes in this book have been developed by an impressive collection of professionals, each deeply entrenched in the beer-and-food industry. The book highlights the culinary creativity of San Diego’s best chefs, dessertiers, pro brewers, brewery staffers, restaurateurs, and craft beer/bar owners. It provides recipes that will inspire home cooks of all skill levels and interests—everything from Hefeweizen-Corned Baked Sea Bass to Quad-Braised Osso Buco to Spicy IPA Burgers and IPA Mac’n-Cheese. No matter what your tastes are, if you love craft beer, you’ll love Brew Food!

San Diego first gained international notoriety as the new capital of craft beer, and now that the culture of beer has taken firm hold, the city is quickly becoming known for its cutting-edge beer-and-food scene. Special events showcasing local chefs and brewers are held every weekend all over town, and many kitchens regularly offer unique and interesting menu items that incorporate and highlight the many beautiful flavors of beer. Brew Food boasts more than 90 recipes collected from pro brewers, craft beer bars, and top San Diego chefs, including Katherine Humphris, Ryan Studebaker, Jeff Rosenman, Karl Prohaska, Bernard Guillies, Ron Oliver, Nick Brune, Kyle Bergman, Shane McInyre, Brandon Brooks, and Matt Gordon.

http://chefspress.com
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City’s beaches go from craft beer afterthought to destination

BY ANDY KILLION

There are many possible reasons why San Diegans aren’t cool to the idea of going out for a beer in Mission or Pacific Beach. It could be the gratuitous display of abdominal muscles; the cognitive dissonance of mingling imperial stout-sipping with sunbake outdoor activities; the painful memory of the erstwhile Liars’ Club; the area’s propensity for attracting snowbirds.

However, all these perceptions don’t conform to the current, growing reality of the beaches’ craft beer scene, which is booming and demands notice.

“People don’t associate [Mission Beach] with good craft beer, but with domestic macro beers,” Darren Renna says. Renna is manager of the half-century-old Coaster Saloon that underwent an artisanal beer makeover after a kitchen fire in 2007. Recently, Renna increased the taps for a second time — it’s up to 52 — and added a monthly cask night focusing on local brews. Macro brews aren’t out entirely, though, and will still have a presence on the tap list.

Renna mentioned that he sees an uptick in the number of craft beer consumers in his establishment, but there’s still a long way to go in changing the neighborhood’s perception. After all, Bud Light keg stands on the beach are a thing of the recent past.

“PB has long been characterized by over-consumption and DUIs, but a lot of that comes from the influx of day visitors on the weekends,” J.C. Hill adds, a long-time Crown Point resident. Hill also owns Cali Kebab, and is co-brewer at the attached Amplified Ale Works in Pacific Beach. “It has a club scene reputation.”

“I was the same as any other craft beer drinker; I went to North Park when I wanted a good beer,” Renna says. “But I think the crowd will flip.”

“Alex [co-owner] and I would often venture to Ocean Beach or North Park to try beers we couldn’t get in PB,” Hill says.
“Now, there’s more variety in the beach area, and more bar owners are realizing the importance of having craft beer.”

Taking inspiration from Blind Lady Ale House, Cali Kebab is using a stainless steel, direct draw system and pouring honest pints — half-liter glasses that allow a two-finger head to on a full 16 oz. pour.

Amplified Ale Works opened during San Diego Beer Week 2012 within Cali Kebab, and is now the second brewpub directly along Mission Blvd., with PB AleHouse to the north. This is no small feat for the area, considering real estate prices along the coast and the cost of brewing equipment.

“Vince at [PB] AleHouse is a great brewer, and he was really supportive by helping us dial in some of our equipment,” Hill adds. “I wouldn’t mind seeing some bars convert to breweries though; more breweries in the area would definitely draw more craft beer drinkers from around San Diego.”

With several beach-side restaurants adding craft tap handles and brewing facilities, the hope is for beer-savvy clientele to begin their walk out of the cornfields of North Park. But Peter Perrecone, beer buyer at San Diego TapRoom in Pacific Beach, says that targeting craft beer devotees isn’t necessarily the best approach.

“They have their loyalties already to their bars, to their area,” Perrecone says. “But college kids can come into a craft beer-focused establishment and learn.”

“It’s more about educating new drinkers toward better beers than converting devoutes away from bars where they have an emotional connection. It’s really hard to get people to step that far outside their comfort zone; it’s easier to create a comfort zone from scratch with new drinkers.”

Renna agrees. The college demographic — that cyclically resides and carousest at the beach — is more likely to warm to craft beer, and those in areas with more established venues are less likely to give up their favorite bar stools and head to the beach. But that doesn’t mean it’s not worth trying to sway the growing population of veteran, educated, San Diego beer drinkers and their tastes.

In November, Brewery Tours of San Diego collaborated with beachside bars — spearheaded by Bare Back Grill, with TapRoom, Ciro’s Pizzeria, Cali Kebab and The High Dive in Bay Park participating — for a pub crawl aboard Brewery Tours buses, mitigating the ever-present threat of alcohol-related accidents and DUls.

Brewery Tours co-founder Jon McDermott says the number of people on the tour can vary from two people up to 25, but that there’s a burgeoning young demographic growing more aware of the expanse of beer options at the beach. McDermott’s company also tours North Park and Point Loma area pubs for similar crawls.

McDermott also noted that while PB is a hotbed for alcohol-related incidents, the craft beer community is perceived as responsible and not a contributor to those problems. Even longtime locals and beach natives are among the people pushing the beach beer scene forward.

“(Business Improvement District) Discover PB is a huge supporter of ours,” Hill says proudly. “The Rotary Club meets here and our locals are very receptive to the format. There’s a market here for laid back places at the beach — no macros, no booze, no blaring Top 40 hits — to drink good beer.”
JERRY’S FAREWELL IMPERIAL CHOCOLATE COFFEE PORTER

On November 20, Monkey Paw Pub & Brewery released a special ale devoted to former Mayor Jerry Sanders and all the hard work he has done for the San Diego brewing community. 10 barrels of “Jerry’s Farewell” were brewed with assistance from the mayor himself on October 31 using local chocolate, coffee and yeast. At the release party, Sanders was presented with a brewing kit from Home Brew Mart, an honorary membership in the OUAFF homebrew club and a copy of the new documentary film Suds County USA. At time of press, the beer was still flowing from Monkey Paw’s East Village taps.

Jerry's Farewell clone recipe and instructions provided by Colby Chandler, specialty brewer at Ballast Point Home Brew Mart

Jerry's Farewell Clone
OG: 1.070 to 1.075  
FG: 1.016  
ABV: ~7.4%  
IBU: 23

Partial mash:
1.5# British Maris Otter malted barley  
1.5# Flaked oats  
12 oz British chocolate  
8 oz 60 L Crystal malt  
4 oz German de-husked black malt (Carafa II)

Added to the boil:
.3 oz CTZ hops (17% AA) – 60 min. addition  
6# Coopers, plain light, dried malt extract (DME)

After boiled wort is clarified down:
2 vials of White Labs California Ale Yeast 001 (originally Home Brew Mart Ale Yeast)

Added into secondary fermenter (bucket) after fermentation:
5 oz Cacao nibs (ground)  
2 oz Cafè Calabria “Love Potion Blend” whole coffee beans (broken into pieces)  
3 vanilla beans (one if vanilla bean is fresh)

Partial Mashing and Basic Brewing Instructions:
Mashing is the process of breaking down starch into fermentable and non-fermentable sugars through temperature controlled steeping in water. Rather than just dissolving the existing sugar from the barley kernel as in steeping, you must actually develop the proper conditions for enzymes to break down starch into sugar. To do this, temperature is critical as is the proper time allowed for the conversion to take place. The following is a general outline for the use of grain as a partial total of a recipe and not intended to be used as instructions for all-grain brewing.

General Principles for Partial Mashing:
1. Use about 1 quart of water per pound of grain that you intend to mash.  
2. Remember that temperature is critical, so you must use a thermometer.  
3. These guidelines are for a single temperature infusion method so you will not have to raise temp during the mashing process. You will only heat the water to one level and add grain and hold it there for 30 minutes.

4. Use about 1/2 gallon of water at 170 degrees to sparge each pound of grain.  
5. Follow this method for any grain with a starchy white center and for all recipes requiring the use of flaked barley, oats, or wheat etc.  
6. With any grain combination it is a good idea to use at least 50% 2-row pale malt to ensure enzyme activity and proper conversion during mash.

Procedure:
1. Put 4.5 quarts of water into a pot that is at least 4 gallons and heat until you reach 170 degrees. Use water amount indicated by principle #1 (4.5 quarts)  
2. Turn off heat and add grain in mesh bag.  
3. Stabilize temperature of water between 150-155 degrees either by adding cold water or adding heat. Your temp should be approximately 150-155 without doing too much, just adding the grain to the heated water usually drops the temp about 15 degrees.  
4. You should now try to maintain this temp for a full 30 minutes. If the temp drops you can add heat carefully so as to not over heat the mix (DO NOT RUSH THE NYLON BAG TO THE BOTTOM OF THE POT). By raising the temp one degree then turning off heat will usually cause the mix to raise several degrees as the temp reads slow on most thermometers. Just be careful not to heat the grain mix much higher than 158.  
5. During the 30 minute mash period you should be heating your rinse water (sparge water) which you will pour over the grain to wash out the sugars and flavor. This water should be heated to 170 degrees. Use water amount indicated by principle #4 (6 quarts).

Yeast is required and often provided with beer kits, but always make sure! There’s nothing worse than not having yeast when you need it. Be sure
to check that it is the appropriate yeast for the beer you are trying to create. Remember ale yeast ferments on the surface and does so in warm temperatures (ideally between 65 and 75 degrees F) but it works at higher temps too so don’t worry. The water you will use will vary on what you prefer to drink. If you don’t like tap water don’t use it, and use bottled water. Do not use distilled water, as it lacks necessary minerals for healthy fermentation.

The last and best advice is that everything that touches the beer after the boiling stage must be thoroughly cleaned and sanitized. The only bacteria you want in your beer is the brewing yeast that you add.

7. Take your yeast vials out of the refrigerator and let rise to room temperature.

8. Once the Wort is boiling, remove it from heat to avoid boiling over onto the stove when you add the hops. Add the pellet hops directly to the wort.

9. The first few minutes back on heat, avoid a “boil over” by continual surveillance. Continue with a vigorous boil for 50 minutes.

10. After 50 minutes of a vigorous boil, remove it from heat to avoid boiling over onto the stove when you add the dried malt extract (bag of corn sugar for boiling at a later time). Add 6 pounds of Pupcakes, Plain Light, Dried Malt Extract (DME) to wort. Be sure to mix and dissolve ingredients completely before returning to heat. Return to heat and bring to boil for 10 minutes.

11. After boiling, some of the heat can be removed from the wort still in the pot. Put your pot, with the lid on, in a sink or bucket and run tap water around the outside for 5 – 10 minutes. Do not get any tap water in your boiled wort. Continue to cool your wort with cold water in the fermenter. It is a good idea to chill 3-4 gallons of water overnight. If you don’t mind the tap water, it will work fine. If you don’t like the extra chlorine though, just got any type of bottled water at the store (a three gallon container works perfect). Do not use distilled.

12. Into a sanitized primary fermenter (6.5 gallon glass carboy) that you have already made a 5 gallon mark on, add 2 gallons cold water. This water will prevent cracking due to thermal shock when you pour your hot wort in. Now, funnel your hot wort directly into the cold water taking care not to allow the hot wort to run down the side as it may crack the carboy. Next, add more cold water up to your 5 gallon mark. Your beer is now highly susceptible to contamination so remember to sanitize all equipment coming into contact with it. If you want to record the gravity of your beer this is the time to use your hydrometer. This mixture should stabilize at room temperature and be ready for pitching your yeast. Place sanitized airlock into rubber stopper and insert into the mouth of the bottle. Remove the top of the airlock and fill half-way with water. This allows CO2 gas to escape without letting in the bad things.

13. To use the hydrometer first cover your fermenter with saran wrap or foil, then shake it to mix the ingredients thoroughly. Often the hotter, thicker wort will settle to the bottom. Make sure the fermenter is at an even temperature throughout to get an accurate reading. Remove saran wrap or foil and pour out a sample into a pint glass. Pour this sample into the hydrometer test jar (the tuba the hydrometer came in). Fill test jar to very top. Repeat airlock or blow-off tubing and then check the gravity by floating hydrometer in glass. For best results the hydrometer reading should be taken at 60 degrees F. Where the fluid meets the glass rod is where the reading should be taken on the specific gravity scale.

14. When wort has cooled to room temperature, between 85 and 70 degrees, add the yeast by sprinkling (do not rehydrate dried yeast) or pouring the contents of one package over the wort. Make sure the airlock or lid is covering your fermenter securely after pitching yeast.

15. Let it sit and make sure it starts bubbling out the airlock within 24 hours. If it doesn’t your yeast may be ineffective. It should ferment actively for about 2-6 days. After that, the beer will need time to settle and clarify. 10-12 days total is a good benchmark for the beer to be in the fermenter. Just make sure it has stopped bubbling when you decide to bottle or is bubbling no more than once every thirty seconds. If you are using a hydrometer the reading should be approximately 1.010 to 1.020. If it is higher but inactive then just make sure it remains at a constant reading over three days. Your beer may ferment in as little as two days due to highly active yeast or warmer temperatures. Just be sure it is finished and wait 8 days even if it looks like it is done. To be sure take a hydrometer reading.

16. After beer is done fermenting the spice “tea” preparation needs to be done. Place 6 cups of water into a pot and bring to a boil. Take off heat and add spice bag containing apple, cinnamon, and orange peel. Let steep in the hot water for 40 minutes. Add the liquid “tea” and bag of ingredients into empty sanitized bucket (the one without a spigot on it). Siphon the beer off the sediment in glass carboy using tubing and racking cane with removable down flow tip (sanitize all equipment) into the sanitized bucket which contains the spice mixture.

To start a siphon attach hose to racking cane and hold cane with orange or black tip towards and tubing in a “U” shape, then hold end of tubing under faucet and fill entire length with water. Now crimp tubing at end to keep water inside and insert racking cane into fermenter with removable tip down. Place bucket with spigot on ground under you fermenter and let water run down through the tube and this should start the siphon. If for any reason you cannot make it work then just gargle with Listerine or Vodka and suck on the hose to start the siphon. This should be your last resort.

17. After six days of conditioning, on spices in plastic bucket, it’s time to bottle.

18. Bottling: Take one pint of water and boil in saucepan and add 3/4 to 1 1/4 cup corn sugar or use 1/4 to 1/2 cups dried malt extract. The more primer added the stronger the carbonation. You may wish to start with the lower amount and adjust up on your next batch if you like a heavier carbonation. This is the primer for carbonation, which takes place within the bottle. Pour this into the empty sanitized bucket which you have mounted the spigot on.

19. Siphon the beer off the spices and sediment in bucket using tubing and racking cane with removable down flow tip (sanitize all equipment) into the sanitized priming bucket which contains the primer mixture.

20. The siphon will naturally mix the primer with your flat, warm beer. Place bottling bucket lid on bucket. Your beer is now primed and should be bottled immediately.

21. Now you are ready to bottle using sanitized bottles and caps. Place tubing on installed spigot and attach bottle filler to other end. Turn on spigot and you are ready to bottle. Depress tip on bottle bottom to allow the beer to flow. Fill bottles right to the top and when you remove filler the volume will drop to give you a uniform fill level. Fill bottles and cap with capper. It’s not a bad idea to use your racking cane to stir the primed beer every 5-12 bottles. This will ensure even distribution of sugar resulting in even carbonation.

22. Record bottling date and set aside for at least 2 weeks at room temperature. Aged beer (up to 4 months) can taste better, so try it at different periods of time. If the carbonation level is good after 2 weeks you may want to keep it cool to stall the carbonation at that level.

23. DRINK IT! SHARE IT! GET ANOTHER BATCH GOING!

If you have any questions, you can call Home Brew Mart for assistance over the phone (619) 296-2337.
Malt is where it all starts when it comes to making beer, providing the sugars that yeast then ferment into our favored beverage. Yes, hops get much of the spotlight these days, but you don't need hops to make beer. Malt is the soul of beer; without it, we have something entirely different. In the past, most brewers malted their own barley, but today malting is done by a smaller amount of specialized malting companies. To make different styles of beer, a wide variety of malts are used. In any beer recipe, the majority of malt used is a base malt, which is pale in color, and has a sufficient amount of enzymes intact to facilitate full conversion of malt’s starches into fermentable sugars during the mashing process. Base malts come in several different types depending on the region of origin and what type of beers they are meant for. Specialty malts run the whole gamut from extra pale to black as night, with some bringing flavors of smoke, chocolate, or caramel as well. These malts make up smaller amounts of a beer recipe and are added primarily for flavor and not for their starch content.

In the US, the typical pale base malt is 1-2 degrees Lovibond, which means it is fairly light in color, and made from a number of cultivars of either 2 or 6-row barley. 2-row is overwhelmingly dominant in smaller breweries, while the big guys use more 6-row malt which has a higher protein content—a beneficial quality if you are mashing with adjuncts like corn or rice which are lower in protein content. The basic process for producing base malt starts with steeping malting-grade barley in a tank to raise the moisture content to 45%, which initiates the germination process. Germination then proceeds for about 4 days, during which the enzymes in the barley are activated and start breaking down the endosperm. The cell walls within are broken down, and the starches within are exposed for conversion to fermentable sugars during the mashing process. Germination typically takes place in shallow open boxes that are mechanically mixed in order to let heat and carbon dioxide escape. In the past, malt was germinated whilst spread out over a floor in a thin layer and had to be mixed by hand with shovels. This inefficient and labor-intensive “floor mashing” process is still used for some English and Czech malts, as it lends a distinctive character that some brewers still desire. After the barley has reached the desired degree of modification (too little modification will require more intensive mashing procedures in the brewhouse, and too much modification wastes starch), it is transferred to a kiln, where temperatures are raised in order to stop enzyme activity (preserving the enzymes for later use in the mash), dry the grain for storage, and develop the characteristic toasty and bready flavors that we associate with malt.

Kilning occurs across 3 temperatures...
steps: free moisture removal, intermediate moisture removal, and bound moisture removal. Free moisture removal takes place at 130-150°F with a high air flow through the kiln, in which moisture is reduced to about 20%. Then the temperature is raised to about 160°F and air flow is reduced for the intermediate moisture removal step. In the final bound moisture removal step, the temperature is raised to 175-195°F and the moisture is reduced to about 4% over 2-3 hours. This final step completes the browning melanoidin reactions which give malt its flavor and color. The malt is then cooled and cleaned before being packaged for transport.

“...hops get much of the spotlight these days, but you don’t need hops to make beer. Malt is the soul of beer; without it, we have something entirely different.”

Pale malt made from North American barley tends to have less character than European malt, and is most often flavored for American beer styles like American IPA or pale ale, where the relatively neutral malt flavor lets hop aroma take center stage. American brewers tend to rely heavily on specialty malts in most beer styles in order to add complexity to their beers.

In the UK, pale malt is often kilned at higher temperatures to a slightly darker color of 3-4 degrees Lovibond. Malts of this color are often labeled “pale ale malt.” Maris otter is a popular heirloom cultivar that ends up with a rich malty flavor when...
floor-malted, and is prized in English styles such as bitter, porter and barley wine. For IPA, the classic malt was called “white malt” and was kilned at lower temperatures to be as pale as possible, so that IPAs could attain their prized pale color. Today, some UK maltsters make a “low colour” maris otter malt that is roughly equivalent. Moving up a level, mild ale malt is a couple of degrees darker than pale ale malt and is sometimes used for dark mild ales and any other dark ales.

The Czechs, Germans and Belgians specialize in a pale malt of exceptionally light color that is usually labeled “pilsner” or “pilsen” malt. This malt is modeled on the original pale malt of Pilsen, Bohemia, which was instrumental in the creation of the pilsner-style lager, which was the first golden lager in the mid-1800s. Pilsner malt is made from low-protein, continental barley and is kilned at lower temperatures for a pale color of under 2 degrees Lovibond. This pale color corresponds to lighter malt flavors that come across as clean and lightly bready. Pilsner is the obvious beer style to showcase this malt, but it is also used in most other German beer styles, as well as many Belgian ale styles.

The Austrians and Germans also developed two types of darker kilned malts that are suitable as base malts and preceded the invention of truly pale pilsner malt. Vienna malt was their first attempt at a paler malt and ranges from about 3-6 degrees Lovibond. When used exclusively, Vienna malt makes an amber beer, as in the signature beer style of its namesake city. Vienna malt is kilned to a higher temperature than pilsner malt and lends a moderately toasty, bread crust flavor. In other styles, it is often used as part of the base malt formulation to enhance malty flavor, such as in Octoberfest beers and Märzen. Munich malt is the original dark base malt, modeled on what Bavarian brewers were using before the invention of pale malt. It is usually about 6-10 degrees Lovibond in color. Higher-protein barley is used because the darker color and toasty flavors are due to increased melanoidin reactions between sugars in the malt and amino acids, which are part of the protein. Munich malt is instrumental in brewing the dark Munich lager style and makes for an amber-brown beer with intense toasty, bready flavors. Munich malt is also used in bock beers and just about any other dark lager style, and is also added in smaller amounts to many American beers to enhance the malty flavor of our more neutral base malts.

Once you get darker than Munich malt, the high kilning temperatures destroy the enzymes in the malt. Any darker malt has to be mixed with a base malt in order for the mash to contain sufficient enzyme levels for conversion. In any case, these malts would likely provide too intense of a flavor to brew a balanced beer if they were used as the sole malt. Aromatic and melanoidin malts are essentially extra-dark munich malts and provide plenty of malty aroma and flavor when used in small amounts. These are the darkest malts that can be produced in a kiln due to temperature and heat-application limitations. Kiln-caramel malts are another class of dark malts produced by kilning and mimic some characteristics of roasted caramel malts, which I’ll go into detail on next time.

Other specialty kilned malts include smoked malt, acidulated malt, wheat malt, rye malt, and honey malt. These malts all have unique flavors and applications in recipe formulation. Smoked malt is kilned by smoking over aromatic wood such as beech, oak, or cherry, and can even be made with peat smoke, which lends an especially powerful and earthy flavor. Smoked beer necessitates a smoked malt, but these malts vary widely in their smoke levels, so be cautious with recipe formulation. Bamberg rauchbier commonly utilizes beechnwood-smoked malt for the entire portion of base malt, as these malts tend to be on the lighter side of smoke character. Overuse peated malt, and you’ll never repeat that mistake. Acidulated malt (sauremalz in German) is a German malt made by spraying lactic acid onto pilsner malt. It is used as one of the ways that German brewers lower their mash pH in accordance with the Reinheitsgebot. 1% acidulated malt in your grain bill will lower mash pH by 0.1. If you don’t have a pH meter, this can be a good way to get in the ballpark of optimal mash pH if you know your water chemistry. Honey malt is a fully-converted malt that is kilned to have an aroma and sweetness similar to honey and can be a nice substitution for caramel malts in paler beers. Wheat and rye malts are made from those respective grains and bring higher protein and beta glucan levels to the table, both of which lead to more difficult brewing, but their flavors are necessary for some beer styles like hefeweizen and roggenbier. In smaller amounts, they can aid in body and head retention, and rye lends an especially distinctive earthy spice as well.

Well, that’s about it for kilned malts. Next time I’ll explore the two other main families of malt: caramel malts, and dry-roasted malts.
Ah, San Diego Beer Week. I'd been looking forward to it for months. The anticipation of casked beer, barrel aged special vintages, and pairings dinners from my favorite locals. But then it came, and I was busy, so very busy getting ready to open our new brewery. I guess it was kind of cool, brewing our first ever commercial batches during Beer Week. But we were off the radar, clandestine brewers receiving no accolades for all our hard work. The second weekend rolled around and I spent all Saturday morning and early afternoon conditioning and moving steel tanks into the walk in. I had my eye on a 2 p.m. Saison flight tasting hosted by White Labs at Sea Rocket Bistro and it was 1:55 when I finished my chores. Luckily I live about a 7 minute walk from the brewery and 4 minutes from Sea Rocket. I briefly thought of cruising in wearing my damp cargo pants and scruffy shirt but I thought better since the water seemed to be concentrated around my mid section.

After an uber quick shower and change of clothes I got to Sea Rocket around 2:15, and of course the place was packed. There were no free stools or tables and barely any room to stand. I noticed with some consternation that the servers were already dishing out the first pour of the flight and they seemed to only bestow a glass to those that were seated. I gave a quick glance towards the back of the joint and saw my chance. West Coaster editor Ryan Lamb was seated there and I noticed an open seat at the table of four. I walked up and he let me know that the seat was open, and that he had in fact just met Bob, who was the ‘owner’ of said table. It was Bob’s birthday, and his girlfriend was doing the right thing by driving him down the 30th Street corridor to hit all his favorite spots. Sea Rocket Bistro was just one of their stops, but it’s a good one; the restaurant near the corner of 30th and Upas has a great tap and bottle list, as well as excellent seafood.

I had barely made my introductions when Neva Parker, head of laboratory operations for White Labs (and also a judge at this year’s GABF in Colorado) began to discuss the nuances of yeast fermentation and how it relates to flavor profiles in beer. I knew most of what was being discussed, but find that you can always learn something or at least remember something you forgot.

We tried four different Saisons that White Labs had made for Beer Week using four different yeasts. I have to say, I love Saisons. The ‘farmhouse’ ales of the Quenast and Haranaut regions are famous summer quenchers, although the ABV must certainly have gone up in recent times to compete with the bigger, trappist ales and Golden Strongs that dominate modern Belgian society. In the olden days though, the Saison was perfect for a day working outside, a modest amount of wheat blended with pilsner malt, a small amount of hops, and of course the Saison yeast flavors, full of spice and wonderful fruit esters.

Saison 1 (WLP565) was not dry enough for me, the yeast making this beer in my opinion had stopped a little short of finishing its job and is probably better for lower alcohol Saisons. The lack of dryness made me perceive a sweetness that in reality probably wasn’t there. Saison 2 (WLP566) was very dry and a result had very little perceived sweetness. It also exhibited a wonderful intense spice that balanced with subtle wheat flavors and something I couldn’t quite put my finger on. Saison 3 (WLP568) was also very good, similar to 2 but for me it didn’t have that mystical flavor that 2 did. Saison 4 (WLP585) for me was very malty, not as spicy, overall a good beer, but not what I think of when I want a Saison.

After Neva led us through a discussion of the different flavors of each beer in the flight and asked for comments, it was time to vote. One person voted for Saison 1, and to my surprise only myself and Ryan voted for number 2. One person voted for number 3 and about 30 people voted for number 4. I was sure that number 2 was going to take the day but it goes to show that your tastes are unique, and that’s what I love about beer.

After wrapping up the event, Neva along with her husband Glen, and fellow White Labs employee Troels and his wife Laura joined Ryan and I at the soon-to-open Thorn St. Brewery. I was curious to see what the head of lab operations and GABF judge thought of our recipes. They were small batch beers, and we ran through our Amber Ale, American Strong, Imperial IPA, and Oatmeal Stout. Although she didn’t fill out any score sheets, she did comment that she felt our beers were going to stand out, and that our dedication to the quality of the beers showed. I have to admit being a little relieved that the whole crew seemed to enjoy the beers and were happy to have a couple more. I walked lazily home up Thorn Street in a much better mood than I had when I was in a rush and dampened by brewery chores a few hours earlier.
I met Randy Clemens in much the same way and for much the same reason as other food and beer writers. I was the journalist with an interest in craft beer and he was the media and communications liaison for Escondido’s Stone Brewing Company. Although our interactions were fairly standard early on, from the very beginning, I could tell there was something special about him.

When speaking about beer — everybody’s, not just Stone’s — he went into greater depth than most industry marketers. It was clear he had an appreciation for craft ales and lagers that went far beyond vocational mandate. And get the guy talking about food? Forget about it. Those conversations had the potential to get really long...but never dull. Throw in the fact he, like me, loves to write and the guy reached a near-most-interesting-man-in-the-world status for me.

Clemens knows how to populate a page with smart prose, examples of which can be spied in the combination historical text and cookbook The Craft of Stone Brewing Co.: Liquid Lore, Epic Recipes, and Unabashed Arrogance as well as my favorite text of his, The Sriracha Cookbook. I’ve pored through the latter and tried my hand at some of the recipes, but it wasn’t until recently, when interviewing him about his stepping down from his position at Stone to focus on his writing and take on a new position as an associate digest editor for LA Magazine’s food blog, that we really delved into his culinary background and the inspiration for dedicating his time and energies to a condiment.

When asked, why sriracha?, the graduate of Pasadena’s California School of Culinary Arts (now Le Cordon Bleu College of Culinary Arts) answers with a grin, “Because it’s pretty close to perfect. I like the level of spice it has and the fact it adds a nice dimension to dishes whether as a condiment or as an ingredient in cooking. It plays with other flavors; interacts instead of overpowers.”

Clemens’ introduction to what is often referred to as “rooster sauce” came in 1999 when he frequently spent time at the home of a high school friend of Vietnamese descent who was blessed with a mom who was an excellent cook.

“I’m as white as Snow White and had never had Southeast Asian food, but I was really blown away by the stuff she was making. I found myself going to their house more and more often to hang out and have more of her cooking,” he said. “One night, I stayed over and the next morning she made Vietnamese fried rice for breakfast. It was one of the most simple yet best things I’ve ever had.”

That’s when he saw it—the red bottle with the green cap and stylish rooster logo. Feeling it must have been put on the table for a reason, he squeezed some of the scarlet concoction onto his rice and promptly fell in love. To the point where, despite never having a pronounced affinity for Tabasco or other spice-inducing sauces, it became his go-to as well as the impetus for an extensive,
month-long tour he took of Thailand, Vietnam and Korea, the culmination of which was visiting Si Racha, the Thai town from which sriracha originates.

That trip was Clemens' present to himself, which he paid for using his advance for The Sriracha Cookbook. That work contains 50 recipes illustrating approachable ways to infuse his condiment of choice into a wide array of dishes ranging from reimagined Asian, Hispanic and Indian fare to everyday bites of Americana including honey sriracha glazed Buffalo wings, the first sriracha recipe he made when he found his pantry void of Frank's Red Hot. It was enough of a success that Clemens is currently at work on a follow-up titled The Veggie-Lover's Sriracha Cookbook. That book allows him to share something he took up while on his trip to Asia—vegetarianism.

“A few years back, I'd been leaning toward experimenting with less meat consumption purely out of curiosity. Then, while on the plane to Asia, I read the first chapter of a book by Jonathan Safran Foer called Eating Animals and I became convinced that I needed to make the change,” said Clemens, who spent his entire vacation “pigging out” without feeling withdrawal. Meat or no meat, the food he was eating was wildly delicious, not to mention interesting and complex. It was enough to incite him to go vegetarian full-time.

In book two, Clemens will share the many tricks for maximizing the flavor of vegetarian dishes that he's picked up over the past several years. Furthermore, he'll provide lessons for preparing dishes so they're gluten-free or compatible with vegans' dietary requirements. Clemens went vegan for six months for reasons part ethical and part health-related, and said it was instrumental in him

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**Penne Puttanesca with Charred Broccolini**

Makes 4 to 6 servings

- 4 tablespoons extra-virgin olive oil
- 1 small red onion, halved lengthwise, peeled, and sliced
- 1 carrot, grated
- 4 cloves garlic, minced
- 2 bay leaves
- 2 tablespoons tomato paste
- 2 (28-ounce) cans whole tomatoes

1/4 cup sriracha
cup pitted Kalamata olives
tablespoon chopped capers (optional)
1 pound penne pasta
1 pound broccoli
1/2 lemon
Salt and freshly ground black pepper
Chopped fresh flat-leaf parsley, for garnish

1. Heat 2 tablespoons olive oil in a large cast-iron skillet or Dutch oven over medium heat. Add the onion and cook until softened, 5 to 7 minutes. Stir in the carrot, 3 cloves of minced garlic, and bay leaves, cooking until the garlic is fragrant, about 30 seconds. Add tomato paste and cook for 1 minute. Crush the tomatoes with your hands, adding them to the pot along with the liquid from the cans. Stir in Sriracha, olives, and capers. Bring to a boil and lower the heat immediately. Simmer for 45 minutes. Discard bay leaves. Season with salt and pepper; to taste. Keep warm.

2. Cook pasta according to package directions. While bringing the water for the pasta to a boil, preheat the grill, indoor grill pan, or broiler to high heat. In a large mixing bowl, toss the broccoli with remaining clove of minced garlic and 2 tablespoons olive oil to coat evenly. Season with salt and pepper. While the pasta cooks, lay the broccoli out in a single layer on the grill or broiler pan. Cook until tender and lightly charred, about 4 to 5 minutes total, flipping once about halfway through. Remove from heat, and squeeze juice from 1/2 lemon over the broccoli.

3. Drain pasta and toss with sauce. Plate the pasta, garnish with parsley, and top with charred broccoli. Serve immediately.
Fire-Roasted Corn Chowder

Makes 6 to 8 servings

- 8 ears fresh sweet corn, husked
- 2 tablespoons olive oil
- 2 red bell peppers, seeded and diced
- 2 red onions, diced
- 5 cloves garlic, minced
- 6 cups vegetable stock
- 1/2 cup Sriracha, plus more for garnish

1. Roast 4 ears of corn over a direct flame (on a preheated grill over a gas burner) until the corn kernels begin to blacken, turning every few minutes until all sides have roasted. After the roasted ears have cooled, scrape the kernels from the cobs, and reserve.
2. Heat the oil in a large Dutch oven over medium heat. Add the bell peppers and onions and cook until softened slightly, 5 to 7 minutes. Meanwhile, scrape the corn kernels from the remaining 4 ears of corn. Add the raw corn kernels and garlic; cook until the garlic is aromatic, 1 to 2 minutes. Add the stock, Sriracha, thyme, and bay leaves. Bring to a boil, then lower the heat and simmer for 45 minutes.

   About 10 minutes before the soup is finished, gently heat the cream over low heat, keeping it just below a simmer.
3. Once the soup has cooked for 45 minutes, discard the thyme and bay leaves. Puree the soup using an immersion blender. (A food processor or blender can be utilized with caution, pureeing the hot liquid in small batches.) Mix in the warm cream and add the reserved roasted corn. Cook for an additional 3 to 5 minutes, until thoroughly heated.
4. Season with salt and pepper to taste. Ladle the soup into bowls and garnish with a few threads of Sriracha, a generous sprinkle of smoked paprika, and fresh cilantro or parsley leaves.

Burning Thai Bruschetta

Makes 4 to 6 servings

- 8 ounces cherry tomatoes, halved lengthwise
- 3 green onions, white and green parts, sliced on the diagonal
- 2 tablespoons Sriracha
- 1 teaspoon freshly grated ginger
- 1 teaspoon light brown sugar
- 8 large leaves Thai basil, chiffonade

1. In a large, non-reactive bowl, mix together the tomatoes, green onions, Sriracha, ginger, brown sugar, basil, lime juice and Liquid Aminos. Mince 3 cloves of the garlic, and add them to the mixture. Season with just a pinch of salt and pepper. Cover and let sit at room temperature while you prepare the oven and prepare the baguette. (This can be prepared up to 1 day ahead and stored in the refrigerator)
2. Preheat the oven to 350°F. Slice the baguette into 1-inch thick slices on the diagonal. Arrange the slices in a single layer on a baking sheet. Drizzle lightly with olive oil. Toast in the oven until golden, but not quite brown, about 4 minutes. Remove from the oven, and scrape the remaining edge of garlic across the top of each warm slice of toast. The coarse texture of the just-crumbled bread will actually act like a grater, getting little flecks of garlicky glory onto each piece.
3. Season the tomato mixture with additional salt and pepper, to taste. Give an additional stir and transfer to a serving bowl. Serve alongside the toasted baguette, allowing guests to spoon on their own tomato topping, family style.
SAN DIEGO BEER EVENTS
See more @ westcoastsd.com/event-calendar

12.12.12
Seeing as there’s no 13.13.13, 12.12.12 is a pretty unique day, packed with great beer events around the county.

STONE 12.12.12 VERTICAL EPIC EVENTS
Stone Brewing Co.’s 11-beer series finally comes to an end, culminating with a grand event at the brewery and restaurant location in Escondido. Bars and beer-focused restaurants all around the county will also be holding events highlighting the Vertical Epic Ales in the days leading up to, and a few right after, the eye-catching data. The Regal Beagle, Blind Lady Ale House, Small Bar, The Local, O’Brien’s Pub, Coro’s Pizzeria, Toronado San Diego, Neighborhood, Live Wire, Newport Pizza & Ale House, Bur tap, Downtown Johnny Brown’s, Hoffer’s Cigar Bar, The South Park Abbey, The Lumberyard Tavern & Grill, KriWine Cellars, Tap Room, Sublime Ale House, Hamilton’s Tavern and URGE Gastropub will all host events with beers from the series; view more details for each spot at stonebrewing.com/verticalEpics

WESTVLETEREN XII RELEASE
Some say it’s the best beer in the world, and a few local bottle shops (CRSP, Holiday Wine Cellar and Bine & Vine) will be selling it; contact them to get your name on the list.

LOST ABBEY DINNER @ THE LODGE AT TORREY PINES
Executive Chef Daniel Boling is pairing some great Belgian-style beers with a menu that makes tasting

ALESMITH DINNER @ LOCAL HABIT
12 beers paired with 12 plates from Chef Nick Bruno make this one hell-busting dinner.

DRINK THE POINT
Visit 7 bars in Point Loma and Ocean Beach via Brewery Tour busses, for free!

BEER DINNERS
GREEN FLASH SUPPER SOCIETY
The Smoking Goat visits Green Flash’s Mira Mesa tasting room in the first of this new series on December 10.

LEROY’S KITCHEN + LOUNGE
Executive Chef Gregory Chavez brings winter flavors to pair with winter beers on December 11.

ART & BEER
STUMBLEFOOT
Local brewing company Stumblefoot is continuing their support of local artists on December 14 and 15 with events featuring five local artists.

TAP ROOM
Every month this PB spot features a local artist and brewery; see whose installation is next on January 2.

FEATURED JANUARY EVENT
ALESmith MY BLOODY VALENTINE BOTTLE RELEASE
For the first time, this seasonal brew is going into bottles and will be released on January 15. The 6.66% ABV beer is dark mahogany with an aromatic hop profile.
Most homebrew books recommend a 60 minute hop addition for bittering your beer so that you get the most bitterness extracted from the hops due to the isomerization of the alpha acid resins that occur over such a length of boil time. What is isomerization you may ask? Well, that's the subject of chemistry, but all you really need to know is that the bitterness contained in the hops becomes soluble in wort. But in much smaller levels, isomerization does occur at typical time frames associated with flavoring and finishing/aroma hop additions, enough to add some bitterness to the finished beer. So what happens if we skip the bittering addition and only add flavor and aroma hop addition? Well, that's the idea behind a brewing technique called "Hop Bursting".

Hop Bursting skips the traditional bittering hop addition and uses large amounts of hops at the end of the boil. The theory is that you can add a massive amount of flavor and aroma additions to your beer while still getting enough bitterness to balance out the beer. Hops have two main types of acids: alpha and beta. When you buy hops, the alpha acid percentage will be listed so calculations can be made to determine the bitterness the hop varietal can impart during boiling. These alpha acids are not very soluble and require boiling for extended periods to be extracted. Beta acids on the other hand are soluble and provide lots of flavor to the finished beer along with a smaller percentage of bitterness.

So the goal in Hop Bursting is to add massive amounts of flavor and aroma hops while still getting enough bitterness to balance out the beer. While you will be using much more hop vegetation in your boil than traditional methods, there will be less boiling time of the increased hop vegetation. Typical beers using this technique start with hop additions with 20 minutes to go in the boil. Figuring out how much hops to add is going to require some math or a brewing program. There are a few formulas you can use to calculate bittering units such as Tinseth, Rager, and Garetz. Pick one formula and stick with it for future beers. You can always tweak your recipes based on results.

Start with a recipe you have previous brewed, something like a pale ale would be a good start. Figure out the bittering units from your 60 minute or longer hop addition. Now remove that from your hop schedule and add a 20 minute hop addition, adjusting quantity of hops to get your desired bittering units. Depending on what type of hop you are bittering with, you might want to change the hop varietal. Even though you're bittering to the same level, the beer is going to taste quite different with a lot more hop flavor and aroma coming from the increased hop addition.

Not many professional breweries have produced a "Hop Bursted" beer, but Stone's enjoying IPA uses the technique along with a small amount of hop extract in the boil to produce a very hop forward but not palate wrecking beer.

Keep in mind with Hop Bursting you're going to be using more hops than usual, but after all we are in San Diego, and there's no such thing as too many hops in a beer. Right?
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THE LOST ABBEY’S ULTIMATE BOX SET TAKES CENTER STAGE

Year-long project culminates with red carpet, behind-the-scenes experience November 24

PHOTOS BY RYAN LAMB

Above: Track 13 was a surprise “bonus track” inclusion in the set. The beer’s label was inspired by The Police’s “Message in a Bottle”; artist Sean Dominguez recognized that coming up with a new piece of art every month was one of the most difficult components of the project. Below, John Schulz (left) and Sean Dominguez (with hat, holding beer) were in charge of the photography and label artwork, respectively. Here they watch a local beer fan pore over their work.

Right: (L-R): Donna Leak, Sarah Forrest, Sage Olson, David Rains, and Chuck Leak are some of San Diego’s foremost beer tasters, and they were treated to a red-carpet experience (literally). Each has special plans for consuming their set.
If you love beer, you’ll LOVE this new book!

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Order Your Copy Today, $24.95 plus tax & shipping at www.chefspress.com. BREW FOOD will also be available at breweries, bars and other locations.
is for Belching Beaver

This glossary of terms comes straight from the beer educators at CraftBeer.com, with San Diego breweries added by West Coaster (in bold)

**Back Street Brewery** - Great pizza and beer flows from this Vista brew-pub. For the winter season they’ll be brewing up an Imperial Oatmeal Stout.

**Ballast Point Brewing & Spirits** - One of the big boys in San Diego, they recently announced that Sculpin IPA, Pale Ale and Longfin Lager are going to be carried in the next few months.

**Barley** - A cereal grain derived from the annual grass Hordeum vulgare. Barley is used as a base malt in the production of beer and certain distilled spirits, as well as a food supply for humans and animals.

**Barrel** - 1. A standard measure in the U.S. that is 31.5 gallons. 2. A wooden vessel that is used to age/condition/ferment beer. Some brewer’s barrels are brand new and others have been used previously to store wine or spirits.

**Belching Beaver Brewery** - One of the new kids on the block, their milk stout is getting great reviews. Santa will be visiting the brewery on December 8 from 2-5 p.m.

**Beta Acids** - One of two primary naturally occurring soft resins in hops (the other is Alpha Acid). Beta acid contributes very little to the bitterness of beer and accounts for some of its preservative quality.

**Bitterness** - In beer, the bitterness is caused by the tannins and isohumulones of hops. Bitterness of hops is perceived in the taste. The amount of bitterness in a beer is one of the defining characteristics of a beer style.

**Bitterness Units (BU)** - Same as International Bitterness Units (IBU). The measure of the bittering substances in beer (analytically assessed as milligrams of isomerized alpha acid per liter of beer, in ppm). This measurement depends on the style of beer. Light lagers typically have an IBU rating between 5-10 while big, bitter India Pale Ales can have an IBU rating between 50 and 70.

**Blending** - The mixing together of different batches of beer to create a final product.

**Body** - The consistency, thickness, and mouth-filling property of a beer. The sensation of palate fullness in the mouth ranges from thin- to full-bodied. Synonym: Mouthfeel.

**Boiling** - A critical step during the brewing process during which wort (unfermented beer) is boiled inside the brew kettle. During the boiling, one or more hop additions can occur to achieve bitterness, hop flavor, and hop aroma in the finished beer. Boiling also results in the removal of several volatile compounds from wort, especially dimethyl sulfide (see below) and the coagulation of excess or unwanted proteins in the wort (see “hot break”). Boiling also sterilizes a beer as well as ends enzymatic conversion of proteins to sugars.

**Bomber** - A 22-ounce bottle of beer.

**Bottle Conditioning** - A process by which beer is naturally carbonated in the bottle as a result of fermentation of additional wort or sugar intentionally added during packaging.

**Bottom Fermentation** - One of the two basic fermentation methods characterized by the tendency of yeast cells to sink to the bottom of the fermentation vessel. Lager yeast is considered to be bottom fermenting compared to ale yeast that is top fermenting. Beers brewed in this fashion are commonly called lagers or bottom-fermented beers.

**Breakwater Brewing Company** - This Ocean Beach brewpub has San Diego Beer Night every Wednesday from 3 - 8 p.m. Check out their cool custom glass tap handles from locals Liquid Glass Co.

**Brettanomyces** - A type of yeast and more specifically a genus of single-celled yeasts that ferment sugar and are important to the beer and wine industries due to the sensory flavors they produce. Brettanomyces, or “Brett,” colloquially, can cause acetic and other sensory notes often perceived as leathery, barnyard, horse blanket and just plain funk. These characteristics can be desirable or undesirable. It is common and desirable in styles such as Lambic, Oud Bruin, several similarly acidic American-derived styles, and many barrel-aged styles.

**Brewpub** - A restaurant-brewery that sells 25% or more of its beer on site. The beer is brewed primarily for sale in the restaurant and bar. The beer is often dispensed directly from the brewery’s storage tanks. Where allowed by law, brewpubs often sell beer “to-go” and/or distribute to off site accounts.

**Brew Kettle** - One of the vessels used in the brewing process in which the wort (unfermented beer) is boiled.

**Bung** - A sealing stopper, usually a cylindrical shaped piece of wood or plastic, fitted into the mouth of a cask or older style kegs such as Hof-Stevens or Golden Gate.

**Bung Hole** - The round hole in the side of a cask or older style keg, through which the vessel is filled with beer and then sealed with a bung.
1:45 P.M. The scene over here is wonderful. It’s delicious beers coupled with people very clearly sharing their day jobs. I’ve heard more than one conversation to the effect of “Well, I haven’t gotten any emails yet, so I guess we can stay here.” It’s a slice of humanity who love their beers enough to put their careers in jeopardy. You have to respect that level of commitment.

3:15 P.M. The next stop has put us in the heart of Rough Draft. I’ve only previously been able to try a couple of the hoppy beers that have been from their 15 BBL system, so the barrel aged “Freuidan Slip” should be a real treat.

The crowd is bustling and lively. I’m honestly beginning to wonder why San Diego just doesn’t declare this a work holiday because with this many people playing hooky no non-beer commerce could possibly be transpiring today.

3:23 P.M. The “let me try one of everything flight” is longer than my arm. I can feel my liver cringing. One thing is for sure - I will no longer be a stranger to Rough Draft after this.

For those of you hoping to make more a surgical attack on their first Rough Draft brews, let me suggest starting with the Easier IPA (owner Jeff Silver’s favorite) and their surprisingly full flavored Amber Ale. My favorite by a long margin was their barrel aged Emboodlement Trippel, a creamy and full bodied interpretation of the style that really delivered.

4:35 P.M. Agnotos of nothing. I spend about 5 minutes trying to come up with a reason to ask this guy for a picture. I ultimately landed on “Hey, your beard is awesome. Can I take a picture of it?” Worked like a charm.

I’m still not entirely sure why I wanted it, but you saw the size of that flight. It made perfect sense at the time. It’s probably time to move on.

5:24 P.M. Lest you think this article is degenerating into some gonzo beer journalism, I want to make it clear there’s been a fair amount of undocumented rehydration on the agenda as well. It’s not easy to put anything in front of URGE Gastropub’s release of Mother Earth Brewing Company’s SDBW specialty beer, but I managed to.

6:31 P.M. After a restorative water and cheese frites interlude, we summated two of the aforementioned Wet Ray Dreams by Mother Earth. It was made with 160 lbs of fresh Citra hops, so you don’t exactly need a forensics team to unravel the bitter citrus and spice notes.

To be quite honest, I’m feeling pretty spent at this point. This would ordinarily be when I would pack it in most days, but this isn’t most days. SDBW must be shown no quarter. Luckily, courtesy of Sublime Ale House, I’m about to finish my day as I started it - with pancakes.

7:02 P.M. Sublime Ale House’s pre fixe dinner with Latitude 33 Brewing features a 3 course meal with equal parts refinement and whimsy. However, I’m not well equipped as a food writer so let me capture a few random observations.

The Latitude 33 “Dirty Thirty” Saison makes a pretty fantastic vinagrette. I will have to remember to pour more beer on my mixed greens at home.

7:41 P.M. As much as I love breakfast for dinner, breakfast for dessert (chocolate pancakes with vanilla bean ice cream, topped with candied bacon and ground espresso beans plus a side of hot maple syrup) may well trump it since I don’t even have to pretend it’s intended to sustain me.

8:21 P.M. With the placement of my cloth napkin on the table, I’m signaling more than the end of my meal. I am throwing in the proverbial towel. I’m waving the white flag of surrender, albeit with a bit more chocolate sauce on it than prior to the battle. San Diego Beer Week has wrung me out and it’s not even 24 hours in yet.

It’s gonna be a long week. Awesome.
SAN DIEGO BEER WEEK

in pictures

View more on the following pages, and at facebook.com/westcoastersd

Right: Nina and Simon Lacey serve up beer at the Chef's Celebration Beer Garden at The Lodge at Torrey Pines.

Below: The Brewers Guild Festival’s new location on The Broadway Pier was a hit.
Above: Hamilton’s Tavern pub can Scot Blair directs traffic during the 4th Fling event at Morley Field. Right: San Diego beer fans enjoy a taste of Societe Brewing Company at the San Diego Brewers Guild Festival. Below: Good times were had by all at the San Diego Brewers Guild festival. Check out that view!
Above: Former Mayor Jerry Sanders pours beer from the Karl Strauss cask to kick off Beer Week.

Left: Beer fans enjoy tasters of Societe, Manzanita, and Monkey Paw at a Phil’s BBQ tasting event.
Right: Nova Parker, Kaithin Jarrin and Misty Birchall pose during the Chef's Press Brew Food release party at Mission Brewery.
Below: John Webster and Claudia Faulk from Aztec Brewing Company pour beer at the San Diego Brewers Guild Festival.

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Right: Nova Parker, Kaftin Jaree and Misty Birchall pose during the Chefs Press Brew Food release party at Mission Brewery.
Below: John Webster and Claudia Faulk from Aztec Brewing Company pour beer at the San Diego Brewers Guild Festival.
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