SAN DIEGANS WIN BIG AT GABF
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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BREWED & BOTTLED BY SIERRA NEVADA BREWING CO., CHICO, CA.
San Diego Beer Week is back, again, and it’s hard to believe that two years ago this month we published the first issue of West Coaster.

Pictured above is Mike Skees, snapping a photo of the perfect beer color for our first logo in the spring of 2010. We were living in Madrid, Spain at the time with our friends James and Tyler when the idea to start a San Diego beer magazine was hatched. You could say that a combination of bland lagers and a peek across the pond at a dismal job market was all the motivation we needed.

A lot has changed since then: Spanish craft beer culture has started to bloom — right after we left, of course — and we’ve grown from 12 pages in “the old format” to 48 now, thanks to the support of our advertisers, writers, families and friends.

West Coaster even got some recognition at the San Diego Press Club awards ceremony this past month: Mike won 1st Place in the Non-Daily Newspaper: Public Service/Consumer Advocacy category for his “Festival Failure” story on the America’s Finest Beer Festival debacle in the summer of 2011.

Thankfully, positive stories have outweighed negative ones over the past two years; it’s been fun to watch San Diego Beer grow and we hope it continues for a long time.

On an unrelated note, February 2013 will be our first real photo issue. Since it’ll be California Craft Beer Month, that’s going to be the theme. We’ll be accepting reader submissions until January 14, 2013 and prizes will be awarded for the best high resolution images. E-mail your best shots of CA bars, beers, breweries and more to photoissue@westcoastersd.com.

Thanks for your continued support!

Salud,

Ryan Lamb
Executive Editor
West Coaster
Local Habit

ORGANIC FOOD & CRAFT BEER

SDBW
SAN DIEGO BEER WEEK 2012

Sunday, November 4th
Cask taps at 11 am!
Cask of The Bruery's 5 Golden Rings

Monday, November 5th
Starting at 4:30 pm
Barrel Aged Beers of California
Flights and pours of six of California's best barrel aged beers

Tuesday, November 6th
Loci Habitus Returns!
Vote on Election Day or bring in your First Anniversary pint glass for
54 pints of our Connections Anniversary Rye IPA

Wednesday, November 7th
Starting at 4:30 pm
Telegraph Brewing Day
Flights and pours of six great Telegraph brews and a keeper glass for
the first 30 people

Thursday, November 8th
Seating at 6:00 pm & 7:45 pm
Second Annual Brewmaster's Dinner with Hess Brewing
Seven courses of farm fresh food paired with seven craft beers
plus a commemorative glass designed for this event

Friday, November 9th
Starting at 4:00 pm
Hess Brewing Featured Flights
Loci Habitus, Grazios, Venator, Polyhymnia Pils and Magna Carthula

Saturday, November 10th
Starting at 11:00 am
California Sour Beer Saturday
Flights and pours of six great California sour beers

Visit mylocalhabit.com for more information

3827 5th Avenue | San Diego, CA 92103
619.795.4770 | mylocalhabit.com

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ryl@westcoaster.ca.com
Letters may be edited for space. All negative letters are
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Sam Tierney is a graduate of the Siebel Institute and DuClaw’s 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’s not out on all things related to drawing, beer styles, and beer history.

Brandon Hernández rated beer and has never even heard the term “craft beer” until his first trip to O’Brian’s Pub in 1999. There, in a dark yet friendly space filled with the soft glow of candles and candelabras, he fell in love with the new school of beer enthusiasts courtesy of a dimly lit one-two punch of Sierra Nevada Pale and Stone Arrogant Bastard Ale. Those quaffs changed his perception of all beer could and should be and he’s spent the next decades-plus immersing himself in the local beer culture—tasting, learning, talking about, of course, drinking and doing. He’s since taken up homebrewing and specializes in the creation of beer-centric food. A native San Diegan, Brandon is proud to be contributing to a publication that serves a positive purpose for his hometown and its beer-loving inhabitants. In addition to West Coast Brewer, he is an editor for Zagat: the San Diego correspondent for Celebrator Beer News and contributes articles on beer, food, restaurants, and craft such topics as national publications including The Beer Connoisseur, Beer West, Beer Magazine Verde, and Stone Brewers as well as beer-related publications including San Diego Magazine, The Reader, Esquire San Diego, Pacific San Diego, Riviera San Diego Home/Garden/Lifestyle and U-T San Diego.

Jeff Hammel 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 and quickly became a part of the brewing scene and in January 2010 was invited to work with Scott saturation of Stone Brewer Thomas Lister to formulate a recipe and brew on Stone’s pilot system. In addition to his love of craft beer, Mr. Hammel is an avid cyclist and can be seen riding on the road or trails most weekends.

Ryan Reschke is a long time resident of North County San Diego and has always had a thirst for craft beer during his time at UC San Diego while completing a degree in Electrical Engineering. Skiing the local lifts, 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 craft beer by a family friend, he began sampling with restraint, until deciding to further his knowledge and transition into all-grain brewing. Between batches of beer, he posts video beer reviews on Youtube (Lagerstagram) multiple times a week along with occasional homemade videos and footage of beer events he attends.

Join The Conversation Facebook.com/SessionsPublic Twitter/SessionsPublic

38 Craft Beers vs Top Classic Cocktails from A to Z from the industry’s top mixologists.

SESSIONSPUBLIC.COM
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San Diego’s GABF medalists pose with festival founder Charlie Papazian. Photos by Ryan Lamb.

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## The LInkery

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## Beer Week on 30th Street

**Saturday, November 3**

Serious Madness 5.0 with Mod River Brewing

**Sunday, November 4**

The 4th Annual Green Flash Smokeout

**Monday & Tuesday, November 5 & 6**

Cellar-Bration: Rare Beers from our Cellar

**Wednesday, November 7**

Bivalves and Lost Abbey Belgians

**Friday, November 9**

Cismontane Brewing Tap Takeover and Pairings

**Saturday, November 10**

Pairings Nite with Societe Brewing

---

## El Take It Easy

Mexican Wine Country Cuisine

3926 30th St San Diego

For more info: eltakeiteasy.com

**Monday, November 5**

Cerceraria Wendlandt Pop-Up: Escondido's favorite taproom brewpub gasts a pop-up in the Wendlandt space on 30th Street for one night

**Tuesday, November 6**

We'll Take Manhattan: Green Flash/Cigar City collaboration party with Manhattan-infused rye barley wine and actual Manhattan

**Wednesday, November 7**

Veganized with Hess Brewing: Vegan 5-course dinner for $20, paired with Hess beers

**Friday, November 9**

3rd Annual Laggers & Spirits with Ballast Point and Friends
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San Diego's GABF medalists pose with festival founder Charlie Papazian.
Photos by Ryan Lamb

BEER WEEK ON 30TH STREET

SATURDAY NOVEMBER 3
Serious Madness 5.0 with Mod River Brewing

SUNDAY NOVEMBER 4
The 4th Annual Green Flash Smokeout

MONDAY & TUESDAY NOVEMBER 5 & 6
Cellar-bation: Rare Beers from our Cellar

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EL TAKE IT EASY
Mexican Wine Country Cuisine
3926 30th St San Diego
For more info: eltakeiteasy.com

MONDAY NOVEMBER 5
Cevicheria Wendlandt Pop-Up: Encinno's favorite laphroaig brewpub/gastropub, sets up shop on 30th Street for one night

TUESDAY NOVEMBER 6
We'll Take Manhattan: Green Flash / Cigar City collaboration party with Manhattan-infused rye barley wine and actual Manhattan

WEDNESDAY NOVEMBER 7
Veganized with Hess Brewing: Vegan 3-course dinner for $30, paired with Hess beers

FRIDAY NOVEMBER 9
3rd Annual Lagers & Spirits with Ballast Point and Friends
Going Big at GABF
San Diegan brewers take home 15 medals

AleSmith Brewing Co.
Category 73 (Belgian-Style Strong Specialty Ale)
Bronze: Grand Cru
Availability: Year-round release
Category 83 (Old Ale or Strong Ale)
Bronze: Decadence '10
Availability: Good luck finding a bottle!

Alpine Beer Co.
Category 52 (American-Style India Pale Ale)
Bronze: Duet
Availability: Year-round release

Green Flashing Brewing Co.
Category 18 (American-Belgo-Style Ale)
Gold: Le Freak
Availability: Year-round release
Category 23 (Wood- and Barrel-Aged Strong Stout)
Silver: Silva Stout
Availability: January 2013 release in bottles
Category 72 (Belgian-Style Abbey Ale)
Gold: Tripel
Availability: Year-round release

Pizza Port Carlsbad
Category 12 (Session Beer)
Gold: Twerp
Availability: Should be fermenting again by Thanksgiving
Category 55 (Imperial Red Ale)
Bronze: 547 Haight
Availability: Should be fermenting again by Thanksgiving

Pizza Port San Clemente*
Category 78 (American-Style Stout)
Gold: Order In The Port
Availability: Brewed in late October for a November release
Category 82 (Scotch Ale)
Gold: Way Heavy
Availability: Brewed in late October for a November release

Pizza Port Solana Beach
Category 76 (Classic Irish-Style Dry Stout)
Gold: Seaside Stout
Availability: A new batch is being brewed this month
Category 80 (Oatmeal Stout)
Gold: Oats
Availability: A new batch was brewed late October

The Beer Co.
Category 22 (Wood- and Barrel-Aged Strong Beer)
Gold: Manhattan Project
Availability: Two kegs will be tapped November 7. After that, TBD.

The Lost Abbey / Port Brewing Co.
Category 14 (Experimental Beer)
Bronze: Track 8
Availability: Additional bottles will be made available in 2013
Category 16 (Indigenous Beer)
Bronze: Hot Rocks Lager
Availability: Seasonal release (Spring)
Category 19 (American-Style Sour Ale)
Silver: Red Poppy
Availability: Seasonal release (Mid-Winter)
Category 70 (Belgian and French-Style Ale)
Gold: Saint's Devotion
Availability: Scheduled for Spring release

*Pizza Port San Clemente, pictured above, is technically not a San Diego brewery, so their medals weren't counted in the total.
BEHIND EVERY ONE OF OUR BEERS THERE IS A

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OF

GENIUS

Taste enlightenment
Thirsty for knowledge

AT GREEN FLASH WE TAKE CRAFT BREWING VERY SERIOUSLY

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TASTE IT ONCE, REMEMBER IT FOREVER.
Green Flash Brewing Co.
MAKING HISTORY

The San Diego History Center has big beer plans for 2013

For the past three years, the San Diego History Center (SDHC) in Balboa Park has hosted an event named the Taste of San Diego Craft Brews (TOSDCB) to celebrate the rich history of brewing in our great city. In 2012, 250 attendees were treated to samples of award-winning beers and well-executed food pairings. Through ticket purchases and a silent auction, more than $12,000 was raised for various educational programs.

The Taste of San Diego Craft Brews will return February 16, 2013 with an expanded footprint to accommodate more brewers and locals alike.

In addition to TOSDCB, the SDHC will honor the craft brewing industry at its annual Makers of San Diego History gala that includes a live “fireside chat” with industry leaders, a catered dinner and hosted bar. Tickets for the April 27, 2013 event at the Town and Country Resort in Mission Valley are priced at $150 each with a table of 10 for $1500; last year, 700 attendees raised more than $100,000 for the local tuna industry.

Proceeds from the Makers of San Diego History gala will go towards operational support of a new beer exhibit at the SDHC, scheduled to debut on or around May 1, 2013 and run until October or November 2013. Here visitors will be able to learn about the brewing history of San Diego through historic photography, interactive display elements and more.

Stayed tuned to the West Coaster website as more of SDHC’s plans develop.

Top: Beer memorabilia from John Critchfield’s collection includes many pieces from the old Aztec Brewery.
Middle: Last year’s TOSDCB was a hit.
Left: Brewmasters from Rock Bottom and Ballast Point combined to create a commemorative beer.
Photos by Kristina Yamamoto.
The Mayor’s Office of Economic Growth Services would like to THANK these small beer manufacturing companies for operating, expanding or constructing production facilities in the City of San Diego.

AleSmith Brewing Company (Miramar)
Amplified Ale Works / California Kebab (Pacific Beach*)
Automatic Brewing / Blind Lady Ale House (Normal Heights)
Ballast Point Brewing Company (Linda Vista & Scripps Ranch)
Benchmark Brewing Company (Grantville**)
Coronado Brewing Company (Bay Park*)
Gordon Biersch Brewery Restaurant (Mission Valley)
Green Flash Brewing Company (Mira Mesa)
Helm’s Brewing Company (Kearny Mesa*)
Hess Brewing Company (Miramar & North Park*)
Karl Strauss Brewery (Downtown, La Jolla, Pacific Beach & Mira Mesa)
La Jolla Brew House (La Jolla)
Mad Lab Craft Brewing (Oday Mesa*)
Mission Brewery (East Village-Downtown)
Monkey Paw Pub & Brewery (East Village-Downtown)
New English Brewing Company (Sorrento Valley)
Oggi’s Pizza & Brewing Company (Carmel Mountain & Mission Valley)
Pacific Beach Ale House (Pacific Beach)
Pizza Port Ocean Beach (Ocean Beach)
Rock Bottom Brewery Restaurant (Gaslamp-Downtown & La Jolla)
Rough Draft Brewing Company (Mira Mesa*)
San Diego Brewing Company (Grantville & Mira Mesa)
Societe Brewing Company (Kearny Mesa*)
Saint Archer Brewery (Miramar**)
Stone Bistro & Brewery (Liberty Station**)
The Beer Company (Downtown)
Wet ‘N Reckless Brewing (Mira Mesa*)
White Labs (Miramar*)

* Indicates a 2012 opening
** Indicates a 2013 opening

For assistance with real estate due diligence, permitting, financing, and tax incentives contact: Tracy Reed @ 619.236.6543 or TReed@sandiego.gov
BEER AT 35,000 FT
An online petition was recently started by SingleMaltMates.com founders Ryan Anderson and Keandron Carrera to bring craft beer to the three major U.S. Airlines: American Airlines, United/Continental and Delta Airlines. “By offering American craft beer on board flights, the big three airlines can show their support for our country’s business ecosystem, while also offering their customers the choices they crave and deserve,” reads the petition. Currently, these airlines only offer beers such as Budweiser, Miller and Heineken, none of which are headquartered in the United States or even owned by American companies, are served on flights. These pale lagers represent a very small percentage of beer styles available to the beer drinker today. The goal of the petition is to reach 50,000 signatures by November 23; visit change.org/petitions/american-delta-united-airlines-start-offering-american-craft-beers-on-board-flights to sign your name.

ECONOMIC IMPACT OF CA BEER
On October 1 California Craft Brewing Association (CCBA) President Steve Wagner of Stone Brewing Co. announced that the state’s craft brewing industry generated approximately $3 billion in total impact to the California economy in 2011, according to a 2012 study completed by the CCBA and the UC Berkeley Goldman School of Public Policy. The study also found many other incredible statistics: California’s brewing industry created 22,000 jobs accounting for more than $500 million in wages, $400 million in total local, state and federal taxes were paid, and California produced more craft beer than any other state (2.2 million barrels in 2011). It is no wonder, then, that the 330 craft breweries in the state produce one in every five craft beers in the United States. Craft brewers were also extremely generous, giving approximately $16 million of in-kind contributions to non-profit causes.

BEER WEEK BLOGGING
We’re not the only ones who write about beer in this town. Here are three online sources that have some great information coming up for SDBW:

- TapHunter: The team over at TapHunter is putting together a few blog posts where they ask industry professionals for their SDBW “pro tips”, such as suggestions for preparing one’s liver for a week’s worth of great beer, a preferred snack between beers, and advice for newbies to the 10 days of celebration. At time of press, the posts were scheduled to begin on October 26 at TapHunter.com.

- LOVELIKEBEER: This organization, dedicated to promoting vegan cuisine at craft beer establishments, is planning to list their “picks” for SDBW at lovelikebeer.com/sdbw. This will include events in which venues have made a specific point to offer vegan food specials, as well as beer and food pairing suggestions for each day.

- Brandon Hernández/The Reader: Like last year, this seasoned local writer is posting four picks for each day of Beer Week at sandiegoreader.com/staff/brandon-hernandez. Having started on October 22, Hernández is giving plenty of advance notice for this year’s festivities.

continued on page 16
PROST to a COLD, DARK, BITTER WINTER.

Handcrafted for the holiday season
Brrr is a unique red ale that blends caramel and dark chocolate malts with a bold Northwest hop profile.
This winter, warm up with a cold one
Homebrewing continues astounding growth nationwide

BY RYAN RESCHAN

The 2012 Great American Beer Festival (GABF) was held in Denver, Colorado last month with a record number of 578 breweries pouring beer at the festival—110 more than in 2011. In addition to this increase in breweries was the number of entries in the GABF Pro-Am competition, a collaboration of professional brewers and American Homebrewers Association (AHA) members. Of the 95 entries in this year’s competition, three San Diego breweries submitted beers: Ballast Point, who collaborated with San Diego Padres homebrew contest winner Erik Parker to recreate Time To PANIC Pilsner, which was on tap both at Home Brew Mart and their Scripps Ranch production facility tasting room at time of press; Stone Brewing Co., who teamed up with locals Iron Fist Brewing Company and the winner of the AHA-sanctioned March Madness Homebrew Competition Ken Schmidt to produce Mint Chocolate Imperial Stout, which was recently bottled and distributed through Stone’s network; and Karl Strauss, who worked with Jim Roberts to make seven barrels of his South Park Nut Brown Ale. Kegs of this beer were tapped at each brewery restaurant location on the first day of GABF, and they went quickly. Festival goers were lucky enough to sample these and more than 90 others on the floor at GABF this year, which is pretty amazing considering there were only 35 entries in 2006.

The number of people brewing at home also continues to rise, as evidenced by the fact that there are now 1,327 homebrewing clubs in the U.S. and a record number of AHA members—33,721—almost double the number from four years ago. U.S. homebrew retailers are also experiencing growth, with 761 shops across the country seeing a 24% spike in revenue in 2011. Another amazing statistic is that 11% of homebrew shops have only been open for a year or less.

Earlier this year at the National Homebrewers Conference (NHC) in Seattle, 1,735 brewers submitted a record 7,823 entries in 28 different style categories and 98 subcategories to be judged by beer experts nationwide. The top five subcategories, in order, were Specialty Beer, American IPA, American Pale Ale, Spiced/Herb or Vegetable Beer, and Wood-Aged Beer. While American IPA is still the most-entered category at GABF, homebrewers are getting more experimental with the Specialty Beer category.

But what is the Specialty Beer category? Well, it’s defined by the Beer Judge Certification Program (BJCP) style guidelines as “a catch-all category for any beer that does not fit into an existing style category. No beer is ever ‘out of style’ in this category, unless it fits elsewhere.” It goes on to say that “the brewer must specify the ‘experimental nature’ of the beer (e.g., type of special ingredients used, process utilized or historical style being brewed), or why the beer doesn’t fit an established style. The brewer may specify an underlying beer style.” Combine that with the significant number of Wood-Aged and Spiced/Herb or Vegetable Beer entries, and you have some very creative styles of beer to go along with the hoppy ales.

Homebrewers continue to push the envelope of craft beer and its styles as seen at this year’s NHC and GABF Pro-Am. Homebrew competitions around San Diego have also increased in recent times and are great for getting feedback on your homebrew. Check the West Coaster website for future competitions around town; you never know when you might have the next great beer. Just ask Home Brew Mart head brewer Doug Duffield, who combined with Ballast Point in the 2007 GABF Pro-Am competition to win a bronze medal for Sculpin IPA, which is now one of the highest rated IPAs in the world.
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- More than 80 dishes created by brewers, chefs, bar owners, and others in the craft beer community.
- Recipes for all skill levels and interests — from Hefeweizen-Coriander Baked Sea Bass to Sour Wench-Braised Duck to IPA Mac-n-Cheese and Stout Nutella Trifle.

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MOTHER EARTH/URGE WET HOP IPA BEER RELEASE/PINT NIGHT
MOTHER EARTH/URGE WET HOP IPA BEER RELEASE/PINT NIGHT
GREEN FLASH BEER FOR BRUNCH*
ALESMITH/CHEESESMITH NIGHT 2.0
LOST ABBEY BEER DINNER*
BALLAST POINTE BEER VS WINE ELECTION NIGHT*
CORONADO BREWING PINT NIGHT
SOCIETE/THE BRUERY NIGHT
GREAT DIVIDE BREWING CO. NIGHT
* TICKETS ARE AVAILABLE THROUGH BROWNPAPERTICKETS.COM

URREGASTROPUB.COM
Commercial beer competitions are viewed with varying degrees of interest and/or skepticism by both brewers and beer drinkers. There are actually quite a few out there, from big international competitions like European Beer Star and the World Beer Cup, to smaller ones like county and state fairs. The biggest that we have here in the US is the Great American Beer Festival (GABF) which just took place this past month in Denver. GABF is also the largest beer festival in the country, with 578 breweries pouring on the floor for 49,000 attendees over four separate sessions.

This year, there were 666 breweries that entered the competition side of the festival, and 4,300 beers were judged in 84 categories encompassing 134 styles. 188 judges from 11 countries, representing a who’s who of the brewing industry, chose the winners via blind tasting and judging against the style guidelines published by the Brewers Association. Medals were awarded in each category for gold, silver, and bronze, and all other beers were kept anonymous. No gold was given in the Robust Porter category, to resounding boos from the brewers in attendance.

Every year when the results are announced, you will occasionally hear a collective groan from much of the beer-geek community. “That beer actually won a medal? No way!” is essentially the stock response. “My favorite beer didn’t win anything?” or “That beer sucks!” You get the idea... I’ll admit that sometimes I’m shocked by the results as well. This year, our neighboring Central Coast brewery, Tap It, won the ever-coveted gold medal in the American IPA category, beating out local SD favorite, Duet from Alpine (which was awarded the bronze medal), as well as 201 others in the most competitive category of the festival. Tap It is a great example of what can make these awards puzzling on the surface. The first time I had Tap It IPA was about a year ago after I moved to the area. They were the new local brewery and I was excited to give their beers a try. Well, the beer was honestly just not very good. They were new, and they were still finding their groove. Fast forward a year and they are putting out some quality stuff. They may not be the model of consistency yet, but this medal shows that when they hit it, they can brew something that the judges feel is the standout beer on the table. I think the main lesson to be learned here is that every batch of a beer has the potential to be a medal winner. The beer that won the medal might be a completely different recipe under the same name as the beer you had in the past. If you aren’t at the judging table, you’ll never know for sure.

Another consideration in competitions like GABF is style. The beers that win aren’t necessarily anyone’s favorite, but the judges deem them to be the best beers that fit the style guidelines for the category that
they are entered in. Beer lovers these days are often captivated by the high-end stuff in a style—the biggest, chewiest stout, the hoppiest IPA, or the most mouth-puckering sour beer out there. Well, in competition, these beers often don’t show as well because they are too extreme for the guidelines. Oftentimes, the winner in a category is a very down-the-middle example of the style that was just flawlessly brewed. In a category like IPA, there were probably at least a dozen beers that could have conceivably won a medal. They fit the style, were free of flaws, and had that captivating quality that makes you reach for another sip. But they simply can’t all win, and the judges have the difficult task of splitting hairs over hop aroma and malt flavor. Is it a little random? I think you could make that argument in some cases.

As a brewer, I’m very interested in what beers win these awards. There is always something to be learned from tasting them. This year was my first time actually going to Denver for the festival, and I made a point of visiting the tables of some of the medal winners on Saturday to meet the brewers and try their beers. As a drinker, I am somewhat less interested. I know what I enjoy (though my palate continues to evolve), and I know that many beers I enjoy will never win medals. Maybe they don’t fit well into a style, or maybe they aren’t even entered. It’s best not to get too caught up in who is winning. Some of the medal winners I tried on Saturday were beers that I would never order again if given the opportunity, but some were fantastic beers that I would love to see again.

If you have paid attention to the results of GABF and other major competitions like World Beer Cup for the past few years, you’ve undoubtedly noticed that there are some breweries that seem to spend a lot of time on stage getting medals year after year. Going for my first time this year because I felt like I would have to blame myself if we didn’t win anything. We had beers entered in nine categories, and we didn’t win anything in the first six. By the time the sixth was announced (American IPA), my hands were clutched so tight on my seat that my arms were starting to hurt! Then in the next category, we took the Imperial IPA bronze for Double Jack, and the tension eased out of my body. We were also lucky enough to take golds in the last two that we were entered in—DBA for Ordinary or Special Bitter, and Wookay Jack for American Black Ale. Since it was my first time at the awards, the guys let me get the medal for Wookay (also my favorite IPA that we make) and I have to say that it was one of the best moments of my brewing career thus far. Ever since I decided that I wanted to brew for a living, getting a gold medal at GABF was one of my biggest goals. Medals are just one of many ways that brewers can measure success, but it feels great to get up on stage in front of your peers and have one of your beers recognized as one of the best in its style.

"In a category like IPA, there were probably at least a dozen beers that could have conceivably won a medal. They fit the style, were free of flaws, and had that captivating quality that makes you reach for another sip."

Some breweries will have a good year and win several, only to fade away, but some just never seem to go away. If any brewery (or group actually) epitomizes this consistency of excellent brewing, it’s Pizza Port. Year after year, they are up there winning medal after medal. To me, this is the true mark of a skilled brewer. Across a wide range of styles and many separate batches, these brewers have proven that they can consistently craft amazing beers.

Firestone Walker also has a strong track record at GABF, and I was quite nervous until they were announced. The Wookay Jack is definitely a beer that we are proud of, and it was nice to see it recognized. But overall, it was a great experience and I hope to be back next year with more entries. Until then, I’ll be working on developing some new beers and improving on the ones I already have. The key is to keep pushing the envelope and trying new things. The best beers come from experimentation, so I’m always looking for ways to improve and innovate. As a brewer, it’s my job to create something unique and delicious that people will love. And even though I didn’t take home any medals this year, I’m already planning on what I can do better next time around. Brewing is a challenging and rewarding craft, but it always keeps me on my toes and excited for what’s next. Overall, I’m grateful for the opportunity to be a part of this amazing community and to be able to make a living doing something I love.
IN YEAST WE TRUST
Local yeast manufacturer White Labs enjoyed a successful week at the Great American Beer Festival between having a booth at the convention center, throwing a party for brewers on opening night, providing three judges for the competition, and co-sponsoring the Brewers Gathering on the Wednesday night before all the mayhem. The icing on the cake came Saturday morning, as 74% of all the gold, silver and bronze medal award winners were brewery clients, according to a recent blog post.

ALPHA KING 2012
Named in honor of Three Floyds's Alpha King Pale Ale, the Alpha King Challenge is an annual competition that has taken place during the Great American Beer Festival each year since 1999. Here, brewers and beer writers seek to find the most highly-hopped ales that are also well-balanced and drinkable. The Lost Abbey Brewmaster Tomme Arthur has won the contest twice, in 2004 and 2008, for his Hop 15 Double IPA recipe. Jeff Bagby, former Pizza Port Brewing Operations Manager, has won three times, twice for Poor Man's Double IPA (2010 and 2011), and once for Torrey Pines IPA while with Oggi's Pizza and Brewery in Vista in 2005. This year, Kirk McHale, formerly a San Diego brewer, took top honors out of 168 entries for his 2 x 4 Imperial IPA brewed at That Me Up Brewery in Jackson Hole, Wyoming. San Diegans rounded out the top three, with Mitch Steele of Stone Brewing Co. taking second place for Stone Enjoy By 11.09.12 IPA, and Shawn Melhenney of Alpine Beer Company coming in third with Bad Boy Double IPA.

BOX SET REACHES COMPLETION
Local brewery The Lost Abbey began releasing monthly “tracks” of beers with names inspired by classic rock songs invoking Heaven or Hell in January, 2012. Each release was issued in 375mL corked bottles that included original label artwork and could only be consumed on-site. On November 24, 500 “Ultimate Box Set” metal road cases complete with the 12 special edition beers and a custom-designed album sleeve created by Grammy award-winning art director Matt Taylor of Varnish Studio in collaboration with John Schulz of StudioSchulz, will be sold for $450 to lottery winners drawn from the pool of people who have purchased tracks (Track 11 goes on sale November 17, Track 12 - November 24).

ANNIVERSARY BASHES
Several beer establishments hosted birthday parties in October, ranging from the new (El Cajon Brewing Co. - 1) to the veteran (Live Wire - 20). Two brewing companies, Iron Fist (2) and San Marcos Brewery & Grill (19) also celebrated anniversaries. Arsalun Tafazoli’s Neighborhood (5) shut down 8th Avenue between Market and G Street for a block party with some very rare beers; pictured is Tafazoli (right) with Ballast Point Brewmaster Yuseff Cherney, who brought four varieties of “Black Scorpion”, a blend of Black Martin Porter and Sculpin IPA. The Lost Abbey contributed a cognac-inspired ale, complete with bitters, while Stone Brewing Co.’s “Belong to Where You Are” mixtape beer was also a hit. AleSmith, Green Flash, Russian River, Automatic Brewing Co., Allagash, Avery, Dogfish Head, Bear Republic and Maui rounded out the list with great beers of their own.

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The Brew House at East Lake Closes, El Cajon Brewing Company Files Bankruptcy

BY BRANDON HERNÁNDEZ

It’s easy to see the success of San Diego’s craft brewing industry and mistakenly believe everything’s coming up hop flowers for everybody. In reality, brewing is a business and, just like any industry built on the manufacture of a consumable product, there are businesses that succeed and those that fail.

Over the past 12 months, three brewing companies have gone out of business—Airdale Brewing Company, Five Points Brewing Company and The Brew House at East Lake. The latter (and its in-house beer production operation, Bay Bridge Brewing) is the most recent departure from the local scene. Owner Doug Chase shuttered the brewpub’s doors in early October. When reached for comment and additional information on the closing, he opted not to respond.

Meanwhile, in East County, a brewpub that is just over one year old, recently filed for Chapter 11 bankruptcy. That business is El Cajon Brewing Company (110 N. Magnolia Ave., 619.873.0222, elcajonbrewingco.com), the long-awaited addition to El Cajon’s downtown that was such a linchpin for local redevelopment efforts that the City of El Cajon invested a total of $645,000 to help owner Stephan Meadows get the business built and operational.

When reached for comment, Stephan said, “We simply filed a Chapter 11, a reorganization to help relieve our past construction debts. All debts are being paid. We are not closing the business.”

While there is still hope for El Cajon Brewing Company, things are far from optimal. Shortly after getting the doors to the brewpub open, Stephan fired his brother, David Meadows, from the brewmaster position. David says he was forced out and claims the brewing duties were handed over to an inexperienced El Cajon Brewing Company employee who Stephan taught how to brew.

Additionally, Stephan stated that he is working on “expand” the business, though that would seem a challenging venture given the current state of affairs.

Do these examples of struggling brewing companies forecast a shift in what has been a ragingly successful brewing community over the past decade? One that many in the industry have speculated was en route for some time? It’s hard to speculate.

Early on in San Diego’s modern craft brewing era, numerous establishments opened only to close down. However, times have changed significantly since those early days. Craft beer has firmly taken hold and most businesses within it have attained varying levels of success, making these stories out of the norm. Only time will tell if this is the signaling of a new norm.
event that attracted over 300 attendees. After hours, they strack up a conversation and a friendship.

Recently, they collaborated on the debut for Sods County USA, a film from director Sheldon Kaplan documenting the history and rise of San Diego’s craft beer industry, that drew the who’s-who from the local scene and included a rooftop reception at Hotel Solamar’s posh LOUNGEsix.

The next big event Graves and Arthur are working on is called the West Coast Challenge. From 6 to 9 P.M. on November 8, attendees will be able to sample and vote on the best of India pale ales (IPAs) put forth by brewers from AleSmith, Ballast Point Brewing, Green Flash Brewing Company, Mission Brewery, Port Brewing and Stone Brewing Co., all of whom will be on-hand to explain their brews. The $20 price of admission will include house-made sausages Graves will cook up specifically for the event.

Graves will no doubt talk a lot about beer that evening. He’s used to chatting about one of his favorite topics with patrons. On Thursday nights, he suits up and serves up craft beers, taking time to discuss the flavors, brewing techniques and informative information about beer in general with customers. It’s a fun way for him to bring his passion into a restaurant environment and continue to push the brewing renaissance forward in his own way.

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**Sausage Burgers**
Yield: 3 servings

- ½ pound lean ground beef
- ½ pound ground turkey
- ½ pound loose mild Italian sausage
- salt and black pepper to taste
- 3 hamburger buns or 6 thin slices of rustic bread, toasted

1. Combine the beef, turkey, sausage, salt and pepper to form three equal-sized hamburger patties. Grill until cooked all the way through. Place the burger in a bun or between 2 slices of bread and serve with a glass of IPA.

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**India Pale Ale**
Yield: 5½ gallons

OG: 1065
FG: 1016
IBU: 73
SRM: 8.4

- American 2 Row – 12#
- Crystal 200 – 1½#
- Cara-pils – 1½#
- Crystal 60 – ½#
- white wheat malt – ½#
- turbinado sugar – ½#
- 1½ oz Cascade FWH
- 1 oz Columbus at 20 minutes
- 1 oz Cascade at 15 minutes
- 3 oz Columbus at 15 minutes
- 1 oz Amarillo at 10 minutes
- 1 oz Columbus at 10 minutes
- 1 oz Amarillo at 5 minutes
- 1 oz Magnum at 5 minutes
- 1 oz Cascade at 2 minutes
- 1 oz Chinook at 2 minutes
- 1 oz Cascade at 0 minutes

Mash in at 152° F for 90 minutes. Step up to 168° F. Boil for 60 minutes. Ferment with White Labs California Ale Yeast.
When asked about his personal preferences, Graves says, “I have always loved a classic touch in both food and beer. I would rather have a classic confit duck leg or a spot-on Kölsch. I personally don’t need a Serrano chili pumpkin black IPA. The classics done well are what really get me going.”

When it comes to pairing, he says it’s all about balancing acid, dryness and richness. And weather is always a key concern. Just as he wouldn’t serve a huge, braised hunk of meat in the summer, he won’t go with a big, dark coffee beer during the sunny season.

In keeping with those preferences, Graves has provided a pair of his homebrew recipes—a hefeweizen and an IPA—as well as recipes for some personal dishes he feels pair perfectly. The IPA, which he says is more fruity versus bitter like an AleSmith IPA or Bear Republic Racer 5, gets a classic pairing—a burger made with ground beef, turkey and Italian sausage. Graves says it is perfect for a barbecue on a sunny day.

For the hef, he’s chosen a blini (a petite pancake) with smoked salmon and an apple salad. “The esters in the hefeweizen and naturally suspended yeast are awesome with the yeasty pancake, the salmon stands up to the richness of the beer and the apple breaks the whole thing out and makes it yummy.”

—Recipes courtesy of Christian Graves, Executive Chef, Jsix

**Hefeweizen**

Yield: 5½ gallons

OG: 1060

FG: 1014

IBU: 15.2

SRM: 4.7

German wheat malt — 7#

German pilsner malt — 3#

Vienna malt — 1½#

Cara-pils — ½#

aromatic malt — ¼#

rice hulls — 1#

½ oz Hallertau PNVH

½ oz Hallertau at 30 minutes

¼ oz Saaz at 5 minutes

CAVH, German Hefeweizen Yeast

Mash in at 131°F for 15 minutes.
Step up to 148°F for 90 minutes.
Mash out at 163°F.
Boil for 90 minutes.
Ferment at 64° for 2 days and then slowly heat up to 68°F over 1½ weeks.

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**Blinis with Smoked Salmon and Apple Salad**

Yield: 32 hors d’oeuvres servings

5 eggs

4½ cups milk

1 cup boiling water

2/3 cup clarified unsalted butter*

4 cups all-purpose flour

1 oz dry yeast

2 Tbsp granulated sugar

½ tsp baking soda

1/3 tsp salt

1/8 tsp citric acid powder

3 Tbsp vegetable oil

1/2 cup sour cream or cream fraiche

1 pound smoked salmon, sliced

1/2 cup apple, juliened

1/2 cup picked chervil

1. Whisk the eggs, milk, water and butter together in a mixing bowl. In a separate bowl, mix together the flour, yeast, sugar, baking soda, salt and citric acid powder. Thoroughly whisk the wet mixture into the dry mixture until all of the ingredients are completely incorporated and there are no lumps. Let stand for 1½ hours.

2. Heat a griddle or non-stick skillet. Pour a thin layer of oil onto the cooking surface. Ladle the batter, 1 tablespoon at a time, onto the cooking surface and cook like a pancake until golden brown, 1 to 2 minutes per side. Remove from the griddle and set aside. Repeat process until all of the batter has been utilized.

3. To serve, smear some sour cream atop a blini and layer smoked salmon on top. Top with apple and chervil and serve with a glass of hefeweizen.

* To clarify butter, melt over low heat and, once the butter solids separate, skim them from the top of the mixture.
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Sessions Public
Drink The Point is the brainchild of Sessions' owner Abel Kane.

Raglan Public House
The latest from the talented guys behind Bare Back Grill.

Newport Pizza and Ale House
No Crap On Tap is their motto, and they stick to it, period.

Pizza Port Ocean Beach
This highly-acclaimed brewpub also has a great guest tap list.

DRINKABOUT - EVERY 3RD WEDNESDAY VISIT:

Blind Lady Ale House
A variety of delicious pizzas await you, plus proper glassware.

Small Bar
Make sure to return for their frequent Beer for Breakfast events.

Live Wire
A classic San Diegan bar, Live Wire just turned 20 last month.

Toronado
50 taps and 100s of bottles pair well with the great food menu.

Sea Rocket Bistro
Not just seafood, this restaurant features many local ingredients.

Station Tavern
This property sits right on top of an old San Diego streetcar route.

Hamilton's Tavern
The tap list never stays the same at this iconic South Park venue.

Ritual Tavern
New chef Kyle Bergman hails from The Lodge at Torrey Pines.

Tiger! Tiger! Tavern
Look out for Automatic Brewing Co. on tap at Blind Lady's sister spot.

Bar Eleven
It's rock and roll all the time here with live acts several nights a week.
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THU NOV 8 | RUNSTALLER - Owner J.E. discusses his beer + Red Ale, Black IPA, and Wet Hop will be on tap
FRI NOV 9 | BALLAST POINT - Flights and Bites + Rum BA Victory at Sea and Sea Monster plus many more
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Christopher Finch, founder of the recently opened 30th Street bar and brewery, Poor House Brewing Co., isn’t new to the San Diego brewing community. A captain with the San Diego Fire Department, he co-founded the now defunct Firehouse Brewing Co. with the financial backing of local firefighters in 2004. By early 2011, Firehouse was struggling and Finch was replaced as President and Chairman of the Board; a little over a month later, under new management, the brewery filed for Chapter 7 bankruptcy and the company’s assets were sold at auction shortly thereafter.

At the time of the bankruptcy announcement someone who identified himself as Jon Real with MSI Transportation commented on a San Diego Beer Blog post about the filing, saying, “I have the dubious distinction of being a trucking vendor of Firehouse Brewing with about $4K being owed. I worked [sic] tirelessly with the original founders/owners, Chris and Jennifer Finch—currently [sic] divorcing and going by Jennifer Alexander—to get paid. Getting the truth out of either of them was a near impossible proposition... If they screw us local vendors and investors, they better move out of town and change their name.”

When I heard about Poor House a few months ago, I reached out to some former Firehouse employees that worked under Finch. I heard stories of displeasure (to put it mildly) with him and his former wife Jennifer, and how they ran the business. None of these people were willing to talk about their experiences on the record, because some of them are still employed in the San Diego beer industry. However, one former Firehouse brewer was willing to share his experiences, albeit he never met Finch.

Justin Burnsed, who is now Brewhmaster at Prospectors Brewing Company in Mariposa, California, was brought on as a brewer at Firehouse after Finch was ousted from the company, but before they filed for bankruptcy. He described the brewery when he was brought on board as being “in complete and utter disarray.” He goes on to say, “The brew system appeared to have never been properly cleaned, the beer had a high level of bacteria in it and I would never drink anything that guy has touched, just from a quality standpoint from all the bad stuff I witnessed there.”
It's not hard to believe that many investors, Finch included, lost a lot of money when Firehouse went out of business. Less than two years later, he was preparing to open a new brewery.

"After the close of Firehouse I was left with literally pennies in pocket, but I always found a way to have a good beer -- hence Poor House Brewing Co," Finch describes coming up with the name of the new brewery. At Poor House, he brews on a 3-barrel brew system fabricated from scrap metal.

When I stopped in four taps were dedicated to Poor House's own brews, with guest beers on the other 15 tap handles; Finch plans on adding 21 more taps for a total of 40. Of the four house brews, Poor House IPA Experimental Batch No. 4, Poor House Belgian Ale, Poor House American Strong Ale and Poor House My Bitter Side Imperial IPA, I sampled the Experimental Batch No. 4 IPA and Belgian Ale.

The beers were served in 16 ounce mason jars, which I took as a nod to the name of the brewery. However, the price wasn't exactly meant for the destitute; six dollars for a beer certainly isn't the most expensive you'll find in town, but for a pint of house-brewed beer I felt I might land in the poor house if I stuck around drinking too long. Unfortunately, I can't say that the beer was worth the price, either. Both the IPA and the Belgian Ale tasted like homebrew I made when I first started extract brewing. The Belgian Ale had a big yeasty smell with a huge estery flavor. It was far too sweet with a thin consistency and a slick, oily mouthfeel. The IPA had a muted hop aroma and an astringent bitterness without much hop flavor coming through.

Since they've only been open for a few months, it could be the case that Finch is still dialing in the brewing setup at Poor House; he has, after all, been away from professional brewing for close to two years. While the execution might not be perfect, or frankly even all that good for that matter, I do have to give Finch credit for trying, considering that one of the biggest complaints about Firehouse's beers that I used to hear was that they were boring. As Peter Rowe of U-T San Diego put it when Firehouse shut down last year, "Ostensibly microbrews, Firehouse beers resembled macrobrews in their bland, let's-not-offend-anyone style. Firehouse was swimming against the current... In the beer industry, the current is moving towards distinctive, challenging flavors."

The closing of Firehouse served as a realization for me, during a time of huge growth in the San Diego beer industry, that not all of these businesses will thrive. Since then, we've experienced growth at even faster rate, with more breweries and beer bars opening and more stores dedicating shelf space to craft beer than ever before. However, whether it's bad beer, boring beer, a poorly run business, or other circumstances, there isn't much room for mediocrity in San Diego.
Hess Brewing Company is currently in the process of setting up a 30 barrel brew house, canning line, and tasting room on Grim Avenue in North Park. Why North Park? You would think it’s because of area’s thriving craft beer and gastronomic scene, combined with its central location in the city and vivacious vibe. But Mike Hess, founder and CBO, shared the biggest reason was serendipity, more than anything else.

“The building, the space we needed, we weren’t looking for it in North Park necessarily,” Hess admitted. “Don’t get me wrong - I love North Park. I lived here in 2002, and since that time I have loved seeing the development and progression of the area.” He continued, “When we started looking for space to grow, a friend of ours who is a professional realtor let us know that this building, an old Christian bookstore, was available. Ironically, I was familiar with this bookstore, and we are friends of the family that owned it because we went to the same church. In fact, the owner was my pastor!”

Another nice surprise was the size of the building, which includes an expansive basement that will eventually house the large brew house and multiple fermentors spanning more than 6,000 square feet. “For the past several months I’ve been sweating, bringing in industry professionals, engineers, contractors and the like, to vet the building and let me know if it’s structurally sound. Thankfuly, it is.”

The ambitious project also entails a “sky bridge” that leads from the entrance of the building to a 3,000 square foot tasting room. This 50-foot stretch will take you right in between the brew house and fermentors.

For all of this to happen, Mike Hess would need some help, which has come in the form of his younger brother, Greg. Much of the equipment used in Hess’ Miramar facility was built in Greg’s machine shop in the Bay Area.

“I’ve lived in The Bay for the last 42 years,” Greg said. “I’m a printer and machinist by trade, working alongside our father who was a second generation printer and machinist himself. I enjoyed my profession, creating and repairing parts for industrial printing presses, but what I loved most about the day-to-day operations was working with our father.”

When he retired, Greg realized that working with family was as rewarding as the work itself. “Going from machinist to beer brewing isn’t necessarily an obvious choice, but when Mike told me was going from nano to micro-brewery, I jumped at the opportunity to join him because of the way I’ve seen people respond to the Hess brand.”

Greg continued, “My wife and kids have been more than supportive with this move, which has meant the world to me. Four days after moving to San Diego this past July, and four days into my role at Hess Brewing Co., we got a shipment of grain that told me I was doing the right thing.” It was then that
this reporter wondered how grain could be so important.

“The grain was from Heidelberg, Germany. Seeing that name conjured up some great memories, because the Heidelberg printing press is one of the biggest and best around. My father and I would travel the world fixing these machines because not many people could. At that moment I really felt like I was following the right path.”

Greg isn’t the only person whose path has brought him to San Diego. Mike Hess recently hired Nate Sampson, formerly of Newport, Oregon’s Rogue Ales. Sampson joined the team in September and will bring his creativity, smarts, and scientific know-how to Hess Brewing; he is a microbiologist, and somewhat of an expert on yeast strains. In fact, yeast is what brought the two together 10 years ago, when they met in an online forum on the tastingroom.com website. Sampson was supposed to post an article on yeast cultures in the forum, but didn’t, so Hess pestered him via e-mail. After that they regularly discussed brewing, and have been friends ever since, though they only met in person for the first time last February.

There is still a lot of work to be done at the new Hess facility, and I for one can’t wait to see the final result in 2013 (more detailed approximations are difficult, but you can bet there will be updates on both the West Coaster website and CraftBeerTasters.com).

Above: Mike Hess talks with contractors in the basement of the North Park facility.
Below: Greg Hess takes a break to speak with Dr O.
Photos by Andee Bonavides
@ South Park Abbey

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HOMEBREW HEROES
An interview with local contest winners Marty and Steven

BY LAURIE DELK, LUMBERYARD TAVERN BEVERAGE DIRECTOR

On September 29, Wild Willow Farms & Hillcrest restaurant Local Habit hosted a 5K race, Chili Cook-Off, and homebrewing contest. It was a delicious day of culinary experimentation alongside a proud lineup of concocted libations. It was my honor to judge these beers alongside the renowned Peter Zien of AleSmith, Greg Koch of Stone Brewing Co., Cicerone Dave Adams of Green Flash and other BJCP judges. When the results were in, one beer came out on top: Marty Frank & Steven Strupp’s Imperial Red. So what is the story with these homebrew champions?

Marty Frank, a native of Woodstock, Georgia, has lived in San Diego for 8 1/2 years. After moving for graduate school at SDSU, he loved the city and stayed. Now he is on to Denver to manage operations and business development for a pork company named Tender Belly. Marty is excited to be involved in a startup company and continue his love of craft beer and snowboarding.

Steven Strupp has lived a fascinating life of transition. Born in Indiana, he has lived in Dallas, Michigan, and New York City where he graduated from the Culinary Institute of America and worked at the prestigious Aureole. He traveled as a private chef on yachts for almost a decade, and then made the move to San Diego to work as a private chef at the Nixon House, and now works exclusively for a prominent family in San Diego.

How did you guys get started in homebrewing?
M: My dad was making wine, and my brother started too. Then my brother and I started experimenting with beers to one-up my dad! We even opened up a homebrew store in North Park named “Homebrews & Gardens.”
S: It’s only been a year and a half! My fiancé bought me a homebrew kit for Christmas, and it’s so similar to my skill set as a chef. I have a mini brewery in my garage. It’s so much fun, we have parties where we just open the garage door and hang out.

Speaking of starting out, what is your first beer memory?
M: Mine wasn’t very memorable. Probably a Rolling Rock out of my dad’s fridge. When I was in college, one of my roommates was from Oregon, and he brought down a bunch of Deschutes Mirror Pond and Obsidian Stout. At the time we thought it was expensive. It wasn’t until I started brewing that I understood why it was expensive and why it was good.
S: I was about 14 or 15 at my parents’ vacation home in Acapulco. My grandmother was drinking a Tocotal with lime and salt, and she offered me a sip. It was about 90 degrees outside, and I drank it out of curiosity. It was the perfect combination on a hot day.

How did you come up with your winning recipe for the homebrew contest?
M: My philosophy was to pick the high-alcohol beer I liked best and then make something similar. I really enjoy AleSmith Winter YuleSmith and Ballast Point Tongue Buckler, but I didn’t want my beer to be overly hoppy. I then met with George Thornton at The Homebrewer shop in North Park, and we came up with a recipe.
S: Marty got the recipe and I volunteered my system. I had never made an Imperial Red before, and I wanted to keep the shit out of it, but Marty wanted it to be nice and malty.

Who has been your mentor through the homebrewing process?
M: My partner Steven. He showed me how you should do it rather than how you can do it.
S: The Brewing Network has been my mentor. I heard about local homebrew club QUAFF through the network. I thought about creating my own club, by why recreate the wheel?

What is your favorite local brewery?
M: AleSmith.
S: AleSmith.

Above: Marty Frank enjoys a glass of his award-winning beer, photo by Laurie Delk.
Below: Steven Strupp and his brew system, photo by Jeffrey Crane.
Who do you admire in the craft beer world?
M: I know it’s the same answer, but I have always been a fan of Peter Zien and AleSmith. Decadence. Evil Dead Red. Horny Devil. Pretty much everything they do I love.
S: Hill Farmstead in Vermont. I love that he was a home brewer, and they have a great barrel program. If I were to open a brewery, I would model it after them. They aren’t afraid to go outside of the box. I also love Heady Topper by Alchemist Brewery. In my mind, it is the perfect combination of an IPA. It’s got it all and lives up to its name time and time again.

Where is your favorite local place to drink craft beer?
M: Pizza Port Solana Beach.
S: Encinitas Ale House, and now The Lumberyard Tavern. (Reporter grins.)

Do you have a funny homebrewing story? Any disasters?
M: During one of our boils, the temperature gauge wasn’t working. Later on, we checked it with another thermometer, and we had boiled off all the sugars, so our 6% beer turned into a 2% beer. The beer was drinkable, as much as Budweiser is drinkable.
S: My first Belgian blonde beer. I was so excited, and tasted it through a picnic tap. I wanted it to carbonate really fast. I heard you all had to do was turn it up to 50 overnight. I woke up the next morning, and all the beer was in the bottom of my chest freezer. The beer had found the path of least resistance through that tap.

What advice would you give a homebrewing newbie?
M: Brew with experienced brewers, join homebrew clubs, and make friends in the community. Learn from others who have been there. It’s all about process.
S: Join a club like I did. It’s really great to find a group of people that are as passionate about something as you are. It’s allowed me to meet people I normally wouldn’t have. Listen to The Brewing Network. Enter contests without expectations, because you’ll get good feedback and learn a lot.

What’s next for you? What beer would you like to brew next?
M: I’d like to brew a smoked beer. I love smoky meat. I’ve been drinking Aecht Schlenkerla maesbiers. And I really like Monkey Paw’s Low and Slow. I’ll be doing another Coconut Porter too because my last one went well. Also I’d like to brew an Oatmeal Stout.
S: Currently I am brewing through the classic styles, and the next beer I would like to brew is a lager. I want to get together with a homebrew club and do a barrel as well. For the future, I hope one day to combine my love for brewing and food by opening a gastropub/brewery.

Stay tuned next month for part two of this story. Cheers!
Get to know us on a first name basis.

You’ve known us as Hess Brewing for a while now. We think it’s time you know us by our first name—Mike. Mike Hess Brewing. In terms of our beer, nothing has changed—we create some of the best craft brew in San Diego. Whether you like lighter beers like our Claritas Kolsch and Grazias Vienna Cream Ale, or our big San Diego Pale (Amplus) and our mouth-watering Ex Umbriis stout, Mike Hess Brewing is the name you want to know.

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CRAFT BEER DRINKER QUIZ: What makes a great beer town?
A. 20 medals at the 2011 Great American Beer Festival
B. 16 awards at the 2012 World Beer Cup
C. Widespread breweries, brewpubs, restaurants & pubs
D. An annual Beer Week boasting 500+ county-wide events
E. High chance of sunshine year round (even in November)
F: All of the above

NOVEMBER 2-11 HTTP://SDBW.ORG
A is for Alpine

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

**Acrespire** - The shoot that grows as a barley grain is germinated.

**Adjunct** - Any unmalted grain or other fermentable ingredient used in the brewing process. Adjuncts used are typically either rice or corn, and can also include honey, syrups, and numerous other sources of fermentable carbohydrates. They are common in mass-produced light American lager-style beers.

**Aeration** - The action of introducing air or oxygen to the wort (unfermented beer) at various stages of the brewing process. Proper aeration before primary fermentation is vital to yeast health and vigorous fermentation. Aeration after fermentation is complete can result in beer off-flavors, including cardboard or paper aromas due to oxidation.

**Alcohol** - A synonym for ethyl alcohol or ethanol, the colorless primary alcohol constituent of beer. Alcohol ranges for beer vary from less than 3.2% to greater than 14% ABV. However, the majority of beer styles average around 5% ABV.

**Alcohol by Volume (ABV)** - A measurement of the alcohol content of a solution in terms of the percentage volume of alcohol per volume of beer. This measurement is always higher than Alcohol by Weight. To calculate the approximate volumetric alcohol content, subtract the final gravity from the original gravity and divide by 0.0073. For example: 1.060 - 1.012 = 0.048/0.0073 = 5% ABV.

**Alcohol by Weight (ABW)** - A measurement of the alcohol content of a solution in terms of the percentage weight of alcohol per volume of beer. For example: 3.2 percent alcohol by weight equals 3.2 grams of alcohol per 100 centiliters of beer. This measure is always lower than Alcohol by Volume. To calculate the approximate alcohol content by weight, subtract the final gravity from the original gravity and divide by 0.0095. For example: 1.050 - 1.012 = 0.038/0.0095 = 4% ABW.

**Alcoholic** - Warming taste of ethanol and higher alcohols. Can be described as spicy and vinous in character. The higher the ABV of a beer, often the larger the mouthfeel; it has alcohol can be perceived in aroma, flavor, and as a sensation. A person with a disabling disorder characterized by compulsive uncontrolled consumption of alcoholic beverages.

**Ale** - Ales are beers fermented with top fermenting yeast. Ales typically are fermented at warmer temperatures than lagers, and are often served warmer. The term ale is sometimes incorrectly associated with alcoholic strength.

**AleSmith Brewing Company** - Founded in 1995, this Miramar-based brewery recently collaborated with Monkey Paw to create Asles from the Grave, a 6.666% ABV smoked brown ale, just in time for Halloween.

**All Extract Beer** - A beer made with malt extract as opposed to one made from barley malt or from a combination of malt extract and barley malt.

**All-Malt Beer** - A beer made entirely from mashed barley malt and without the addition of adjuncts, sugars or additional fermentables.

**Alpha Acid** - One of two primary naturally occurring soft resins in hops (the other is Beta Acid). Alpha acids are converted during wort boiling to iso-alpha acids, which cause the majority of beer bitterness. During aging, alpha acids can oxidize (chemical change) and lessen in bitterness.

**Alpine Beer Company** - One of the most sought-after breweries on the planet, Alpine produces one great beer after the other. No matter where you live in the county, a short road trip out to the pub for great BBQ is always in order.

**Amplified Ale Works** - After a few false starts, this three-barrel brewery off Pacific Beach Drive is now brewing and is housed inside the second location of California Kebab.

**Apparent Attenuation** - A simple measure of the extent of fermentation that wort has undergone in the process of becoming beer. Using gravity units (GU), Balling (°B), or Plato (°P) units to express gravity, apparent attenuation is equal to the original gravity minus the final gravity divided by the original gravity. The result is expressed as a percentage and equals 65% to 80% for most beers.

**Astringency** - A characteristic of beer taste mostly caused by tannins, oxidized (phenols), and various aldehydes (in stale beer). Astringency can cause the mouth to pucker and is often perceived as dryness.

**Attenuation** - The reduction in wort specific gravity caused by the yeast consuming wort sugars and converting them into alcohol and carbon dioxide gas through fermentation.

**Autolysis** - A process in which excess yeast cells feed on each other producing a rubbery or vegetal aroma.

**Automatic Brewing Company** - Brewer Lee Chase is a legend in the San Diego scene, and each of his small-batch creations is gobbled up quickly. Follow Automatic on Facebook to find out when Chase’s beers go on tap at Blind Lady Ale House and TiferTifer!

**Aztec Brewing Company** - A revamp of an old Mexican brand, Aztec loves to throw unique events featuring local artists and bands in their Vista tasting room. Try their Chipotle IPA, which is always improving, and don’t forget about Free Taco Thursdays.
Gnarly West Coast IPA's? All Right Here.

We have one of the best selections of west coast IPA's in town. Check out some of our favorites: Coronado Idiot IPA, Green Flash West Coast IPA, and Port Brewing Wakeout IPA all at everyday low prices.

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Nov 3rd - Port Brewing/Lost Abbey
Nov 4th - Sierra Nevada

Nov 5th - Widmer Reserve Series Night

Nov 6th - Firestone Walker Trivia Night
Nov 7th - Alesmith Brewing

Nov 9th - SD Beer Week Trivia Night
Nov 10th - Stone Brewing Co. "Hoppy Hour"
Nov 11th - Goose Island Brewing

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THE GREAT AMERICAN BEER FESTIVAL IN PICTURES

L-R: Mike Rodriguez, head brewer at The Lost Abbey; Chuck Silva, brewmaster at Green Flash; Peter Zion, owner at AleSmith, with lead brewer Anthony Chen

View more on the following pages, and at facebook.com/westcoastersd
Right: Locals New England poured several varieties of beer at their booth this year.
Below: Denver’s oldest brewpub, Wynkoop, promoted their beer down the iconic 16th Street Mall.
Top: A big San Diego crew meets up Thursday night before the White Labs VIP party.

Middle: Each booth had its own bit of flair, including this from Denver Beer Co.

Right: Stone Brewing Co. won a GABF Festival Flair Award for its end-cap booth design. Learn a bit more about how it came together at blog.stonebrew.com (October 18 entry).
Porter's Pride, a collaborative beer created by the Colorado Brewers Guild, was given to medalists in all categories at the awards ceremony. The beer honors Danny Williams, cellar master for the Brewers Association, who passed away in January.

Prost Brewing's Bill Eye (far right) discusses his 70 barrel brew house. Watch an 8-minute clip of his thoughts on craft beer at facebook.com/westcoastersd
Top: Renegade’s Chief Beer Officer Brian O’Connell gives the media a tour of his facility.
Right: Pizza Port Carlsbad’s Melanie Pierce (left) and Darrah Alvarez pose after the awards ceremony.
Below: The Lost Abbey’s brewing team waits to get on stage, with Brewers Association Director Paul Gatza directing traffic.
“Craft beer has changed how beer is perceived and America’s role as a brewing nation.”
Lipslope Brewing brings a future brewmaster on stage as they accept a silver medal in the American-Style Brown Ale category.
When the coastal waters near San Diego begin to warm up each year, anglers anticipate the return of the Albacore Tuna, known locally as Longfin. As the days grow longer and warmer, locals and visitors alike begin dreaming of those San Diego summers. This traditional German style Helles is a great complement to any cuisine, and the ideal choice for a warm-weather day.

Longfin Lager
Now Available