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Dear Reader,

If you haven’t had the chance yet to visit the San Diego History Center’s beer exhibit, July 26 will be a great day to do so.

Alpine Beer Company’s Pat McHidenney will be speaking about his world-class IPAs, and movie director Sheldon Kaplan will be screening Suds County, USA.

Tickets are $25 for non-members and include beer tasters, appetizers and a commemorative glass. If you become a History Center member, tickets are just $20.

Visit sandiegohistory.org to learn more.

In other Balboa Park news, the Museum of Man will be opening a beer exhibit of its own in August. Read more about that on page 10.

Want to catch a little buzz before visiting? Check page 30 to see where public imbibing is allowed in Balboa Park and elsewhere around the county.

Salud,

Ryan Lamb
Executive Editor
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WRITERS

COLUMNS

INTO THE BREW
Sam Tierney is a graduate of the Seattle Institute and Doemens World Beer Academy brewing technology diploma program. He currently works as a brewer at Fremont Waterworks Brewing Company and has recently passed the Certified Cicerone® exam. He provides on all things related to brewing, beer styles, and beer history.

COLUMNIST

PLATES & PINTS
Brandon Hernández is a native San Diegan proud to be contributing to a publication that serves a positive purpose for its hometown and its beer loving inhabitants. In addition to his on-staff work for West Coaster, he is responsible for communications for local craft beer producer Stone Brewing Company; a writer for Zagat; the San Diego correspondent for Celebrator Beer News; and contributes articles on beer, food, restaurants and other such topics to national publications including The Beer Connoisseur, Beer West, Beer Magazine, Imbibe, and Wine Enthusiast as well as local outlets including San Diego Magazine, The San Diego Reader, Edible San Diego, Pacific San Diego, Ranch & Coast and U-T San Diego.

COLUMNIST

THE CARBOY CHRONICLES
Ryan Raschan is a long-time resident of North County San Diego, and he first got into craft beer during his time at UC San Diego while completing a degree in Electrical Engineering. Skyping the microbrews, he enjoys British and Irish style ales before discovering the burgeoning local beer scene in North County and the rest of the country. After his introduction to brewing beer by a family friend, he brewed sparingly with restraint until deciding to further his knowledge and transition into homebrewing. Between batches of beer, he posts video beer reviews on YouTube (username: Stumpy Beer) and live times a week along with occasional homebrew videos and footage of beer events he attends.

COLUMNIST

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

13-14
COLUMNS
Plates & Pints
Urban Solace’s Matt Gordon shares his red ale-braised pork belly and stout reduction recipes

21-22
The Carboy Chronicles
The story of R&R Coconut IPA, which started as a homebrew and was recently brewed at Stone

27-28
The Doctor’s Office
Three of San Diego’s breweries aren’t just making beer anymore; they’re also distilling spirits

36-38
Into the Brew
IPA has a long and storied history, but this month we’ll just give you the condensed version

PLUS +
8-10
Brews in the News
Paragraph-sized clips of SD beer news. Got tips on stories? E-mail info@westcoastersd.com

16
New Equipment @ New English
The Sorrento Valley brewery is looking to up production to around 3,000 barrels per year

18
The Media Page
UCTV posts video from Bottled & Kegged’s opening night; the New York posts interactive map

24
1:1 Movement Film Festival
Local sustainability advocates prepare for America’s Finest Film Festival at USD on August 3

30
Beer, al fresco
San Diego Municipal Code allows alcohol consumption in certain areas of Balboa Park

32
Padres Homebrew Contest
For the second year running, the Padres have teamed up with Ballast Point for a homebrew contest

39-43
Craft Beer Directory & Map
Add new locations by e-mailing directory@westcoastersd.com

44
Glossary: G+H
This month’s beer terms pulled from the CraftBeer.com

ON THE COVER:
Although not fully installed at time of press, the new brewhouse from Premier Stainless stands tall at New English. Photo by Ryan Lamb
**BREWS IN THE NEWS**

**RIP CURRENT HOSTS TWO-DAY PARTY**
The San Marcos-based brewery decided to use National Rip Current Awareness Week at the beginning of June to show off its diverse list of beers, with 19 flowing over the course of the two-day event. Attendees who bought tickets were presented with a bottle of Vanilla Rescue Buoy Russian Imperial Stout, a small-batch creation.

**HOMEBREW CONTESTS**
A Belgian-style pale ale brewed by Vista resident Tim Taylor took top honors in Karl Strauss’ homebrew competition. The beer, named “Bleke Citroen,” will be brewed at one of the company’s brewery restaurants in August and then entered into the Great American Beer Festival Pro-Am competition this October. 41 entries were received, with second place awarded to Gonzalo J. Quintanar for “Pickle Tickle,” an experimental pickle saison, and third place to Colin Weir for “Coco Starkbier,” a tropical, dark European lager with coconut. The recipes for all three winners are now up on the Karl Strauss website. The company had six employees, including the Quality Control Manager, and two Certified Cicerones, judge the contest, as well as three guest judges.

In Ramona, 22 participants entered 54 beers in a competition put on by ChuckAleks Independent Brewers. Six BJCP judges awarded Best in Show to Travis Hammond for his Munich helles; the winning recipe will soon be brewed at ChuckAleks. Hammond also took third in the Best of Show category for his Baltic porter. The competition was sponsored by Ramona Brew Supply, Star B Buffalo Ranch & Hop Farm, and The Homebrewer.

**AHA MEMBERS VOTE FOR FAVORITE COMMERCIAL BEERS**
For the fifth year running, Russian River Brewing Company’s Pliny the Elder was voted the “Best Commercial Beer in America” by Zymurgy magazine, the journal of the American Homebrewers Association. This is the 11th year that AHA members voted for up to 20 of their favorite beers in an online poll. Members were able to choose any commercial beer available for purchase in the United States. As in recent years, flavorful IPAs and double IPAs continue to outsold the rest, and comprised eight of the top 10 beers. As was the case in 2012, no beers produced by breweries outside of the U.S. made the top 50. The two top vote-getters among foreign breweries both hailed from Belgium—Orval and Saison Dupont tied for first place.

The top-ranked beers include:
1. Russian River Pliny the Elder
2. Bell’s Two Hearted Ale
3. Dogfish Head 90 Minute IPA
4. Bell’s Hopslam Ale
5. Ballast Point Sculpin IPA
6. Founders Breakfast Stout
7. Stone Brewing Co. Arrogant Bastard Ale
8. Sierra Nevada Ruthless Rye IPA
9. Lagunitas Sticks
9. Sierra Nevada Celebration Ale
9. Stone Brewing Co. Ruination IPA
More than 1,100 breweries were represented in this year’s poll, and the top-ranked brewery is Stone Brewing Co. (Escondido, Calif.), who had five beers in the top 50. Russian River Brewing Company (Santa Rosa, Calif.) took second with five beers as well, followed by the Sierra Nevada Brewing Co. (Chico, Calif.), in third with four beers making the list.

Additionally, the Best Portfolio of Beers was awarded to the Boston Beer Company (Samuel Adams), which had 40 beers receive votes in the poll.

The top contenders in the category include:
1. The Boston Beer Company (Samuel Adams)
2. Dogfish Head Craft Brewery
3. Avery Brewing Co.
4. Cigar City Brewing
5. Sierra Nevada Brewing Co.

**URGE NAMED RANCHO BERNARDO SMALL BUSINESS OF THE YEAR**

California Assemblyman Brian Maienschein named Urge Gastropub in Rancho Bernardo the 2013 Small Business of the Year for the 77th Assembly District. The pub, which features more than 50 beers on tap, was recognized at The California Small Business Association’s Small Business Day on Monday at the Sacramento Convention Center.

“I am proud to recognize Urge as an outstanding business that has offered the residents of Rancho Bernardo and the surrounding communities a truly unique dining experience,” Assemblyman Brian Maienschein said in a statement. “Urge is a great place to spend time with family and friends, and I appreciate their commitment to the community.”

The annual California Small Business Day recognized Urge for its commitment to customer service and business ethics, as well as longstanding support of the community. Urge has donated more than $50,000 in gift cards and goods to local charities throughout Rancho Bernardo and Poway. Some of the beneficiaries include Home Aid San Diego, the Muscular Dystrophy Association, and various youth organizations at Rancho Bernardo High School.

**BALBOA PARK BEER EXHIBIT, TAKE TWO**

After the success of Bottled & Kegged: San Diego’s Craft Brew Culture at the San Diego History Center, which opened April 6 and runs until next January 20, the San Diego Museum of Man will debut its own beer-focused exhibit just down the road.

“BEERology (as we’re calling it) will open on August 24th and will run for at least a year,” said Hope Carlson, Chief Development Officer, in an e-mail to San Diego Brewers Guild members this afternoon. Where the History Center’s focus is more local, the Museum of Man is looking global. “We’re telling the story of the history of beer around the world, from millet beers in China, to thick Sumerian beer, to the spit beers of South America, to the beer that built the Pyramid of Giza in Ancient Egypt, all the way up to the start of the craft that is now flourishing in San Diego.”

**BREWERS FROM ABROAD COLLABORATE WITH SAN DIEGANS**

In early June, Sebastian Sauer from Germany’s Freigeist Bierkultur visited Coronado’s brewpub to collaborate with head brewer Ryan Brooks. Sauer had the idea of brewing a German-style beer, a hefeweizen, with fruity West Coast hops. Yeast was sourced from Weihenstephan, which has been claimed as the world’s oldest brewery. Sauer’s best-selling beer in Germany is Abaxxas, a 6% ABV sour beer.

In mid June, Australian brewers Steve Brockman and Steph Cope released the “Aussie Pale Ale” they created with Monkey Paw’s Cosimo Sorrentino and Chris West. The two Aussie breweries, who run TwoBrewersAbroad.com, met Monkey Paw’s owner Scot Blair at Societe Brewing Company’s tasting room. The beer has several Australian attributes: an Australian yeast strain from White Labs, Lyle’s golden syrup, hand-toasted coconut, and a malt bill with golden oats typically used in war-time staple, the Anzac biscuit (cookie).
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When it comes to people who adhere to strict food philosophies, one would be hard pressed to find an individual who walks the walk with a strong strut that matches their emphatic talk the way Matt Gordon does. One of San Diego’s most well-respected chefs and restaurateurs, Gordon first made a name for himself churning out Southern comfort smothered in sustainable practices at North Park center for pork belly and cinnamon rolls the size of a small country, Urban Solace (3823 30th Street, North Park).

Though he was singing the song of the South from an eatery decked out in a French Quarter motif, from the get-go, he was all about celebrating the best of San Diego’s organic ingredients through good, honest food free of chemicals, preservatives and other potentially unhealthy additives. Gordon was one of the first — and loudest — to come out against GMOs and high-fructose corn syrup, refusing to serve anything that featured either in his restaurant. Despite the fact it wasn’t a political statement, simply an extension of the way Gordon and his family choose to live, his adherence to all-natural opened the eyes of many local diners.

Matt Gordon competes alongside nine other local chefs at Jax’s annual sausage competition on June 19. Photo by Ryan Lamb
Over the years, he’s made it look easy, but the truth is, holding fast to his principles has presented numerous challenges. Gordon and his wife and business partner, Young-Mi, spend countless hours scouring the globe for products that will meet their demands. Even with new, health and planet-conscious vendors popping up at a more rapid rate than ever before, many times, they are unable to find such producers. When that happens, they make whatever they need themselves. The most obvious case on the food side is house-made condiments, but the DIY aspect extends to the beverage side of the equation, where the same undesirable items are every bit as taboo.

“It’s harder to stay in line with our ethos with the bar versus the food,” says Gordon. “The coloring and flavoring agents in mixers, bitters and flavored liqueurs don’t get paid as much attention to as the agents in food, and there’s no ingredient list, so it’s hard to find out what’s in everything. Basically, it’s hard to find one not made with shit.”

On the list of high profile items jettisoned from their bar program over the years are Peychaud’s bitters (a key ingredient in their popular motif-appropriate Sazeracs that’s made with red dye #40), high-fructose corn syrup-sweetened sodas, standard tonic water and Pabst Blue Ribbon.

“PBR has corn syrup in it. It was a big seller, but it’s gone,” says Gordon. The blacklisting of tallboys seemed fitting, not just due to the corn syrup, but because when Urban Solace opened six years ago, it debuted with a craft beer list that was more extensive than most restaurants at the time. But offering craft beer to customers wasn’t Gordon’s first experience with the liquid medium.

From 1994 to 1999, Gordon worked in brewery restaurants, starting with Beaver Street Brewery’s Whistle Stop Café in Flagstaff, Arizona, before moving to California to assume the role of executive chef at pre-buyout Gordon Biersch in San Francisco. In fact, he spent so much time around brewhouses that, after half a decade of walking into a workplace rife with the smell of wort, he became turned off to the aroma.

Though opposed to the odors wafting from the brew kettle, he remains a fan of the beers that emerge from it. He and Young-Mi have gone to lengths to procure a list of craft beer offerings that are not only extensive, but unlike what guests will find throughout the county—no small feat in North Park, one of the most beer-drenched neighborhoods around.

“It’s fun to have something different than what other people have,” explains Gordon. “We always have two or three sours, sometimes more, and it’s been that way for us for years, back when sours weren’t really a buzz term around town like they are now. We just like finding cool and interesting stuff.” The sours are as much for him as they are for patrons. Lately, Gordon’s been reaching for fruit beers—krieks and gueuzes like those he and his wife fell for during a trip to Belgium—as well as dry-hopped ciders he’s recently come across.

While a good percentage of Urban Solace’s craft offerings are produced within San Diego County—he’s particularly fond of Societe Brewing, Butcher’s Brewing and Stone Brewing Co.—the beer list is comprised of selections from around the world. While supporting their local everything falls right in line with the Gordons’ game plan, rather than do so blindly, they’re selective about it. In addition to not wanting to have the same beers as 30th Street contemporaries like The Linkery, Toronado and Sea Rocket Bistro, the chef also shoots for ultimate pairability with his dishes, which thins out the herd considerably.

“The truth is, iconic San Diego beers—hoppy and high in alcohol—aren’t really good food beers,” he says. “There are two types of drinking, and massive IPAs are great for when I’m not pairing beer with my dinner. But if you’re trying to accomplish a flavor marriage, you have to face the reality that a triple IPA isn’t a food-pairing beer.”

Furthermore, Gordon says that menus featuring items made using ales and lagers, much like the recipes from his former brewpub stations, typically only include a teaspoon or other similarly minor dosing of beer. In many cases, he notes, chefs go with greater ratios of hop-forward beers, it would negatively affect the flavor. But he has found certain brews ideally suited for use as spotlight ingredients, such as the red ales and lightly hopped pale ales that form the basis for his succulent and uber flavorful braised pork, or stouts he reduces with brown sugar and garlic butter as a rich accoutrement to grilled steak (the recipes for which he’s offered up to our readers).

Urban Solace features 16 taps and a bottle list 48 beers strong. Gordon’s second restaurant, Solace & The Moonlight Lounge (25 East E Street, Encinitas), leans more to the draft side of the equation, as will his third restaurant, Sea & Smoke (2690 Via de la Valle, #D210, Del Mar), which is scheduled to open this month. That outpost for coastal cuisine is being installed in the Flower Hill Promenade space that last housed Paradise Grille and will be equipped with 12-to-16 taps. The restaurant will be outfitted in light blues and grays and feature open-air space perfect for enjoying craft beer in tandem with perfect San Diego summertime weather, another local attribute that, like Gordon’s restaurants and philosophies, is easy to support.

Continued on page 32
Are you ready for the upcoming changes to healthcare due to the Affordable Care Act?

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For More Info Contact Emilie Dang at edang@sdchip.org or 858.909.7966
Simon Lacey from New English Brewing recently welcomed a 15-barrel brewhouse from Escondido’s Premier Stainless Systems. Two 30-barrel fermentors are on their way, while two seven-barrel fermentors have been sold to Mission Brewery for small-batch experiments.

New English, which currently produces about 500 barrels per year, or roughly 1,000 kegs, is looking to ramp up to 3,000 barrels per year.

With expanded production comes more opportunities to bottle beer. Lacey will soon have eight beers in bombers with the addition of Dragoon American Red, Humbly Legit IPA, Zumbark Chocolate Coffee Imperial Stout, and Pacific Storm Stout.

Both Zumbark and Pacific Storm recently won medals at the Los Angeles International Commercial Beer Competition, in addition to Why Not American Wheat Ale, Trooper Tipple IPA, Big Sting, and Explorer ESB.

- Ryan Lamb
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IS BEER IN YOUR CAREER?
That's just what four local titans of industry sat down to discuss at the opening of the Bottled & Kegged exhibit at the San Diego History Center on April 5. University of California Television (UCTV) was on hand to record the panel, which included Port Brewing/The Lost Abbey director of brewing operations Tomme Arthur, Ballast Point Brewing & Spirits head brewer/distiller and co-founder Yuseff Cherney, Stone Brewing Co. CEO and co-founder Greg Koch, and White Labs founder Chris White. Henry DeVries, Assistant Dean for External Affairs, moderated the nearly hour-long discussion, which can be viewed in its entirety at uctv.tv/shows/24923. You can also watch a bonus segment, "Good Beer, Good Food and Good Business with Stone Brewing's Greg Koch" at uctv.tv/shows/25192

INTERACTIVE BEER MAP
On June 7 The New Yorker posted an interactive map that illustrates 2012 brewing industry data released by the Brewers Association. The website noted three interesting findings: even as production remains concentrated in traditional craft-beer regions, it is surging in the South and elsewhere; many of the fastest-growing craft breweries are those that are pushing into less saturated areas - and they are growing really quickly; all but two states brewed more craft beer in 2012 than in 2011. Draw more of your own conclusions by visiting newyorker.com/sandbox/business/beer.html
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R&R Coconut IPA gets brewed at Stone

BY RYAN RESCHAN

It must have been back in October or November of 2012 when Robert Masterson and I started talking about a different take on an IPA. Like a lot of homebrewers these days, we both really like the new hop varietals coming out that have huge fruit characteristics—be it tropical fruits, stone fruits, or sweeter citrus. From this came the idea of a pina colada IPA, based on the cocktail that’s usually a mix of rum, coconut, and pineapple. Rum character is something that could come from some barrel aging in a rum cask or from rum-soaked oak chips, but we wanted to get that coconut and pineapple character in an IPA. But before I get into that further, let’s take a brief trip back to the year 2011.

Robert Masterson (left) and Ryan Reschan point to their winning beer at the competition. Photo courtesy of Stone Brewing Co.
The first Stone Homebrew Competition and AHA Rally I attended was in March of 2011. I had missed out on going to the previous year’s competition and wanted to make sure I would be in attendance. At the time I didn’t think I was a good enough brewer to enter the competition so I just brought my camera with me to shoot some video for my YouTube channel (youtube.com/user/StumpyJoeJr). Since the winner was going to get to brew their beer with Stone, I wanted to give people an insight into how the competition works. Seeing Jason Fields and Kevin Sheppard win the competition was very inspiring. I knew then that I wanted to enter the competition the following year. But when the 2012 competition registration opened up, I had forgotten to prepare a recipe for it. So once again I was only an attendee, sampling my way through as many beers as I could and filling out my ballot with the rest of the crowd. Ken Schmidt’s Mint Chocolate Stout took top honors, making it two years in a row that a dark beer had won the competition. I felt a lighter-colored beer was due to win the next year, so I had to start brainstorming.

As 2012 came to an end, Robert and I decided we needed to start brewing up our piña colada-inspired IPA and refine the recipe for competition. We decided to brew separately and to not discuss much about each other’s recipes to see what we could come up with. On December 22, I brewed up my first batch of piña colada IPA. I used a grain bill similar to past pale ale and IPA malt bills I’ve brewed, but decided to add some rolled oats for mouthfeel. To give the beer some of that milky texture, I also added some lactose. I knew the beer would not be as dry as I would normally like for an IPA but I thought it would work well with the coconut. So I mashed in at around 151°F and went through my normal procedure. Hops were added at 60, 10, 5, and 0 minutes in the boil and I cooled down to hit my target gravity of 1.068. After two weeks of fermentation, it was time for me to add some coconut. I toasted up four ounces of fine Macaroon-style organic coconut and added it in with 6.5 ounces of dry hops. Having never used coconut before, I had no idea how much to add and how long to let the beer sit on the coconut before kegging. After tasting the carbonated beer I decided it wasn’t where I wanted it, so I toasted up another eight ounces to add for an additional two days. In the end it still wasn’t enough so I knew I had to add more next time.

Once our first batches were completed, Robert and I got together to sample our creations. Robert’s version had a similar grain bill but differed in that there was no lactose or oats. He also added some pineapple to secondary. The hops were a bit different, but we had both used Citra and Amarillo. The yeast was the same: good ol’ White Labs California Ale Yeast WLP001. And for the most part. This time I decided to push the limit, adding coconut to the boil kettle after flameout, with the dry hops, and finally in the keg. Adding it at all three stages ended up being too much. Robert had added coconut at flameout and in the keg and that was what we felt produced the best result. Both batches tasted great and we were getting a lot of positive feedback from family and friends. It was time to brew up the competition batch with almost no changes from the second batch, except for a couple of differences in the dry hop.

On February 10, I brewed up batch three. Once again we brewed separately just in case one of the batches did not go as planned. We were still a ways out from the competition but we wanted to make sure the beer was in its prime. Robert was great about keeping me on track with the process, but I ended up getting a bit behind in the end, such that my beer didn’t clear out as well as we would have liked. The night before we had to drop off the keg at Stone we had our final tasting. We both had some of batch two left, but right away decided it wasn’t as good as batch three. Both batch three brews were good on their own, but differed in character, so we decided to start blending them. A rough 50/50 blend was determined to be the best tasting since one batch had more hop character, and the other more coconut character. But because Robert’s beer was the clearer of the two, we ended up doing somewhere around a 60/40 blend of his batch to mine. I dropped off the keg the next morning at Stone and it was an anxious eight days until the big day.

March 16 finally arrived, and I was nervous and excited at the same time. Our initial goal was to get to the judges’ table. To qualify for the top five, we would need the votes of our homebrewing peers. We both thought we had a good enough beer to get to the final stage, but you never know what the other 29 competitors were going to bring. As soon as they started pouring I had to try our beer. Thankfully it smelled great, was clearer than expected, and tasted fantastic. I knew then that we had a shot at winning the competition. I immediately put our beer in the number spot on my ballot and went to check out the rest of our competition. Ballots were collected, votes tallied, and the judges got together for their

Continued on page 31
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CONSERVATION FOR THE CROWDS
Upcoming film festival celebrates the city and makes sustainability seem doable

BY KINSEE MORLAN

At events involving beer around town, if Jonathan Zaidman, executive director of the conservation-education nonprofit, The 1:1 Movement, has a table set up, he inevitably gets asked the question, Which is greener, bottles or cans?

“Aluminum may be harmful during the mining process and glass during the melting and shipping process,” he typically tries to explain, stopping himself well before launching into a tirade. “Ultimately, though, I’ll just tell people that the fact they’re questioning it means they can make more sustainable decisions, and that’s great.”

At its core, that’s what The 1:1 Movement (1to1movement.org) is all about; demystifying the concept of sustainability and empowering people to do whatever they can, no matter how seemingly small or insignificant. Founded almost a year and a half ago, the San Diego-based nonprofit educates local communities about sustainability by going into K-12 classrooms and leading interactive workshops and by influencing the city’s decision-makers and business owners through campaigns such as The Last Straw, a program that asks local restaurants to only provide plastic straws to customers who ask for them.

“Each restaurant that joins takes 18,000 estimated straws out of the landfill every year,” Zaidman says, listing Blind Lady, Tiger! Tiger!, The Local Habit, URBAN and other forward-thinking venues that have already signed the pledge.

The simplistic, approachable campaign is an example of the type of work The 1:1 Movement is all about. Ultimately, they want to be the organization that creates a sense of inclusivity instead of exclusivity and convinces the masses that, while being super sustainable all the time is extremely hard, it’s important to remember that there are small but important ways everyone can help.

“We never talk about how the world is going to end,” Zaidman says. “We always talk about simple steps that can make the world a better place.”

With that sentiment in mind, The 1:1 Movement has organized a short-film festival and fundraiser set for 5 and 8 p.m. Saturday, August 3, at the University of San Diego’s Warren Auditorium (5998 Alcala Park). Instead of showing heady environmental-education films, however, The 1:1 Movement has curated a selection of shorts showcasing the awesomeness of San Diego. Expect surf and skate films, films about music and art, artsy fiction films and more. Port Brewing Company has donated a keg, which will be for sale for $5 a pint, as has Crow Brewing, a new organic brewery attempting to locally source many of their ingredients. The idea is to instill a sense of civic pride in the festivalgoers and convince them that San Diego is a city worth caring about.

“Because true sustainability is not about Priuses and solar panels, it’s about loving the place where you live and wanting to see it be as clean and green and healthy and vibrant as possible,” Zaidman says. “And that’s something anyone can be a part of.”
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NOTE: There may be an announcement on June 8th, 2013 at societebrewing.com/anniversary
There is a new kind of craftsman creating their own niche in San Diego. Though 2013 has seen many new breweries launch, with many more in the works, it is the artisanal brewer/distiller that’s really trending.

But before we dissect the meaning of artisanal distiller and their relation to the craft brewer, let’s first discuss what a distiller is and what they do.

Quite simply, a distiller is a person or company that manufactures liquor. According to the Environmental Protection Agency, these individuals, or entities, are a part of an industry that “includes the production of whisky, gin, vodka, rum, and brandy.” This range of spirits is produced by a variety of processes. Typically, grains such as hybrid corn, rye, barley and wheat are mashed and fermented to produce an ethyl alcohol/water solution, which is then distilled to concentrate the strength.

Similar to the brewing of beer, mashing consists of cooking the grain to make the starch from the kernels soluble, and converting that starch to grain sugars. The mash then heads into a fermentor, unhopped, where it’s inoculated with yeast, which process the sugars. This fermented grain mash, also known as a “wash,” is heated to a temperature above 78.5° but below 100° Celsius, and the vapor that comes off is condensed into liquid form and collected.

In San Diego there are three craft breweries that are also part of the artisanal distilling movement, which is gaining traction throughout the state. It was just last summer that the California Artisanal Distillers Guild was formed with the aim to help guide the industry. Right now, their main goal is to support legislation that would allow craft distillers to operate public tasting rooms and sell distilled spirits directly to consumers, just like wineries and breweries. This would help build revenue and offset costs easier than working with a distributor. There’s even an online petition at cadsp.org.

But back to the local operations. Ballast Point, the county’s veteran, is using multiple stills capable of creating upwards of...
760 gallons combined. BNS, the new kid on the block, is operating a 50-gallon still in Santee. Also in Santee, Manzanita recently began running their 1,000-gallon still.

While Ballast Point’s products, including Fugu Vodka, Old Grove Gin, and Three Sheets Rum (both regular and barrel-aged) are already available at local bars, restaurants and liquor stores, BNS and Manzanita’s wares are yet to be released to the public. In the next month or so, however, BNS plans to host distillery tours that will finish with complimentary small (1/3 oz.) tasters of three different spirits. Manzanita have sent in their label designs for approval, after which they’ll pen a deal with a distributor. Recently, they made a splash at the 2013 San Francisco World Spirits Competition, bringing a cane-based moonshine and five different white whiskies.

Technically speaking, the ties between the brewing and distilling operations are very indirect; by law they are two separate entities: a brewery, and a distillery. And surprisingly, there are only about 30 California Artisanal Distillers Guild members. Jeff Trevaskis, owner at Manzanita, was quick to draw a correlation with early craft brewers: “Distilling now is like how 1984 was for the craft beer industry,” he said. “This is the ground level; when I first applied for the distilling license there were less than 10 combination brewery-distillery operations in the country. We are marking our territory and going for our niche.”

Wes Richey, president of BNS, also embodies that pioneer spirit. The nine-year Navy SEAL veteran, whose brewery tasting room just opened this past month, shared the story behind the company’s ideals: “Our Wild West branding and mystique is in honor of the spirit behind the westward expansion of America in the Old West, an era fueled by the distilling of spirits.” His distillery will craft vodka, gin, whiskey, white whiskey and bourbon and scratch, using no neutral grain spirits.

Ballast Point looks to a modern trailblazer as their inspiration: San Francisco’s Anchor Steam Distillery, established in 1993. Yuseff Cherney, Ballast Point’s head distiller, head brewer and co-founder, has wanted to run a distillery since he was 15 years old. “I approached Jack White (company CEO) about obtaining a distilling license so we could do some experiments; I thought it wouldn’t be a great idea to commit a felonious act in pursuit of research,” he said. Now, the company is in its fifth year of distilling, utilizing a 500-gallon Vendome copper still, a homemade “Frankenstein” stainless still made of an old fermentor and various other pieces of equipment, and a state-of-the-art experimental still specially-made by Escondido’s Premier Stainless. Soon, they’ll begin a brandy program, plus traditional beer Schnapps. “Imagine a Sculpin Schnapps: 100 proof, not sugary sweet, but more like hoppy moonshine.” We can almost taste it.
BEER, al fresco

Drinking outdoors in Balboa Park and elsewhere in the county

In an April post on SanDiegoFreePress.org, columnist John P. Anderson shared a map from the San Diego Municipal Code showing the spots in Balboa Park where alcohol is permitted from 12 to 8 p.m. Please note that glass is prohibited — so find a new favorite canned craft beer — and that groups of more than 49 persons must obtained a special permit.

ALCOHOL ALLOWED:
- Botanical Building East Lawn
- Botanical Building West Lawn
- Federal Lawn
- House of Pacific Relations Lawn
- International Lawn
- Mall Lawn
- Moreton Bay Fig Lawn
- Pan American Plaza Lawn
- Recital Hall Lawn

Other spots in the county where alcohol is allowed from 8 a.m. to 8 p.m. are listed here. Find a Google map of these locations in the comments section of the original webpost:

- Cabrillo Heights Neighborhood Park
- Carmel Creek Neighborhood Park
- Carmel Del Mar Neighborhood Park
- Bill Clevenger Neighborhood Park
- Collier Neighborhood Park
- East Clairemont Athletic Area
- Gershwin Neighborhood Park
- Lake Murray Community Park
- Montezuma Neighborhood Park
- Mount Acadia Neighborhood Park
- Murray Ridge Neighborhood Park
- Ocean Beach Rec Center Park
- Olive Grove Community Park
- Pioneer Park (Mission Hills)
- Presidio Park
- Rancho Bernardo Community Park
- San Carlos Community Park
- Serra Mesa Community Park
- Solana Highlands Neighborhood Park
- Tecolote Community Park
blind tasting to determine the results. The fourth, third and second place winners were announced and there was no mention of our beer; we had a shot. Thankfully when the winner was announced it was our beer, and the celebration began—we had done it! It was certainly one of the most exciting moments in my life knowing that we had won and were going to have our beer brewed by Stone.

Reality first set in when Stone brewmaster Mitch Steele gave us his contact information and we sent him the recipe to scale up. We also had to choose another brewery with which to collaborate. Robert and I compiled a list of breweries we would have been more than happy to help us brew the beer at Stone. After figuring out who was interested and/or available, upstart Rip Current Brewing Co. in San Marcos was selected. Co-founders and co-brewers Guy Shobe and Paul Sangster took the leap from homebrewers to professionals and started making great beers as soon as they opened. I’ve known Paul for a few years now and had tried some of his amazing homebrews, so I knew this would be a fun experience and a great way to get Rip Current’s name out to more people. After Mitch told us that we wouldn’t be able to use the exact hops from our homebrew recipe, we had to figure out a new combination that would work well with the coconut. Thanks to Rip Current’s 20 gallon pilot brewing system (formerly Paul’s homebrew system), we were able to test out a hop combination. Based on this beer, we formulated a recipe to be brewed on Stone’s 120 barrel brewery.

Brew day at Stone started mid-morning on May 24, and the first batch was already going when we arrived. Amazingly, it takes Stone three brews on their system to fill one of the 360 barrel fermentors, and we filled four. We started off tasting some wort and then adding in some first wort hops (FWH) to the wort holding tank. Next we emptied bags of the specialty malts into the grain mill and weighed out hops for the whirlpool. One single 44-pound box of hops in the whirlpool was more hops than I’ve used in my entire homebrewing career, and we added several of them. Then of course there was the coconut: 280 pounds of it that needed to be split into 14 20-pound bags, which were then tied up and lowered down into the whirlpool kettle. This was far and away the most labor-intensive step of brew day. After a lunch break at the Stone Brewing World Bistro & Gardens, we headed back to the brew house to try some cooled-down wort before it was sent to a fermentor and the yeast was pitched. It was an exciting day that I’ll never forget, and I can’t wait to try the beer when it comes out around early August.

Hopefully the inspiration I got from the previous winners will inspire some of you to follow in our footsteps. Just remember to have a schedule and hone in your recipe in advance. Robert and I are ineligible for the competition until 2017, so we’ll have plenty of time to prepare for it, something I’m perfectly content with. It has been a great learning experience working with the team of Stone brewers and an honor for Robert and me to get to brew with them for a day. Thanks to Guy, Paul, and the rest of the Rip Current brewers for helping us out along the way and a huge thanks to all our family and friends for their support. We hope everyone enjoys the beer, cheers!
Recipes courtesy of Matt Gordon, owner/executive chef at Urban Solace, Solace & The Moonlight Lounge, Sea & Smoke

**Red Ale-Braised Pork Belly**

Yield: 4 pounds

You can braise the pork shoulder/butt this way, too. Just cut the meat into baseball-sized chunks if you are using shoulder.

**NOTE:** Start 2 days in advance of when you want to serve it.

1. 4-pound high quality natural skinless pork belly (e.g., Niman Ranch)
2. 2 cups Spice Rub (recipe follows)
3. 24 ounces Coronado Mermaid’s Red Ale, or similarly low-hopped red ale
4. 1 yellow onion, roughly chopped
5. 3 stalks celery
6. ½ cup whole garlic cloves

Completely coat the belly with the spice mixture. Place in a baking dish and cover with any remaining spice mixture, cover and refrigerate overnight or, preferably, for 48 hours.

Preheat oven to 350°F. Remove the baking dish from the refrigerator and uncover. Scrape excess spices off of the belly. Place in a clean baking dish with onion, celery, and garlic. Pour the beer over the belly and add enough water to cover the belly completely. Cover with aluminum foil and place the dish in the oven. Bake for 3 ½ to 4 hours or until the belly is fork tender. Remove from the oven and uncover. Let cool in the liquid for about 2 hours.

Carefully remove the belly and reserve the liquid. Place the belly on a sheet pan, cover and refrigerate overnight.

Preheat oven to 400°F. Remove from refrigerator, uncover and chop the pieces into serving size pieces. Place on a sheet pan and reheat until the meat is warm. Remove from oven and serve with desired accoutrements.

**Spice Rub**

Yield: 2 cups

1/2 cup granulated sugar
1 tsp allspice, ground
1/2 cup brown sugar
1 tsp cloves, ground
1/3 cup kosher salt
1 tsp crushed red pepper flakes
2 Tbsp coriander, ground
1 tsp ginger, ground
1 Tbsp ancho chile, ground
1 tsp white pepper, ground

Stir together all of the ingredients until they are thoroughly incorporated.

**Stout Reduction**

Yield: 2 cups

This simple and versatile sauce is great for steak, meatloaf, pork chops or other hearty meat dishes.

1 Tbsp olive oil
1/2 cup yellow onion, chopped
2 cloves garlic, smashed
2 sprigs fresh thyme
1 Tbsp brown sugar
2 juniper berries, dried (optional)
1 tsp salt & fresh ground pepper to taste

Heat the oil in a heavy sauce or sauce pan over medium heat. Add the onions, garlic, thyme and spices and reduce the heat to medium-low. Sauté until the onions and garlic are brown and goopy. Season with salt and pepper. Stir in the brown sugar until fully incorporated. Add the beer and reduce the mixture by 75%. Turn off the heat and whisk in the butter until it is completely incorporated. Serve immediately.

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**BALLAST POINT, PADRES TEAM UP FOR 2ND ANNUAL HOME BREW COMPETITION**

Ballast Point Brewing and Spirits is once again partnering with the San Diego Padres for the 2nd annual Padres Home Brew Contest. The winning brewer will have the opportunity to throw the first pitch at an upcoming Padres game as well as have their winning brew produced and sold by Ballast Point.

Contest entries can be officially submitted at Ballast Point’s Home Brew Mart (Linda Vista) location starting on Tuesday, July 30th and ending on Saturday, August 3rd. The contest is free to enter and open to any home brewer aged 21 and up. For the beginner and novice brewer, supplies and advice can be found at Home Brew Mart. Through the contest, Ballast Point is looking to further educate the community on the art of home brewing.

“We are looking to make the contest an even bigger success than it was last year,” said Ballast Point’s specialty brewer, Colby Chandler, “Baseball fans are craft beer fans, and we are happy to partner with the Padres on this contest to introduce fans to the art of home brewing.”

This year’s winner will get to throw the ceremonial first pitch at the Padres vs. Pittsburgh Pirates game on Monday, August 19th. The winner will also have their winning brew produced by Ballast Point to be sold at Ballast Point locations.

Last year’s winning home brewer, Erik Parker, won with his strong Pale Ale, “Time to Panic,” and enjoyed the opportunity to help produce his beer on a larger scale at Ballast Point.

“For nothing more than a local home brewer who loves the hobby, this was a killer experience and I’m stoked to have Ballast Point Brewing & Spirits and the San Diego Padres supporting the home brew community,” said Parker on his blog, Vintage63Brewing.

Entry guidelines for the 2013 Home Brew Contest:

- Beers must have an ABV of 7% or less
- Beers may not contain brettanomyces or wild yeast
- No sours will be accepted
- No barrel aged beers will be accepted
- Each entry must consist of 3 bottles, only 12 oz or 22oz bottles will be accepted
- Entrants must fully complete and submit the entry sheet at the drop-off location to be eligible
- Drop-off location: Home Brew Mart, 5401 Linda Vista Road, Suite #406, San Diego, CA
- Limit one entry per person
- Ballast Point Brewing & Spirits reserves the right to brew the winning beer again

For complete official rules, visit padres.com/homebrew
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A condensed history of IPA

BY SAM TIERNEY

It can be hard to tell from looking at the tap list of your local beer bar these days, but there was a time when India Pale Ale (IPA) was not the most prominent style in American brewing. Even in the nearly three years since West Coaster originally launched in San Diego, IPA has gone from contender to undisputed champion in the beer world based on volume produced. Tony’s Darts Away, one of L.A. County’s top beer bars, has even gone so far as to reserve the whole first page of its two-page beer menu exclusively for IPA. It was inevitable that an idea as unique and alluring as the original West Coast IPA, with its unabashed showcase of New World hops, would also spin-off into several new substyles like Double IPA, Black IPA, White IPA, Belgian IPA, Session IPA, and even India Pale Lager. More and more, there is always something new to say about this dynamic and constantly-evolving beer category.
The beer that would become IPA got its start at the Bow Brewery on the river Thames in 18th century London, though it wouldn’t actually be called IPA until several decades later. The Bow Brewery’s owner, George Hodgson, gained control of the British trade of beer to India through fortuitous location and a generous line of credit with the East India Company, which had a monopoly on trade to the colonies at that time. Hodgson sent several beers to India, including the dominant English beer style of the day: porter. But in a stroke of serendipity, his pale ale called “October Beer” became a hit after it was discovered that it aged perfectly in the cask during the lengthy sea voyage, arriving with a delicious balance of flavor and refreshing, sparkling carbonation. As was the common practice for export beers at that time, October Beer was hopped at a much higher rate than beers meant for immediate domestic consumption, in order to prevent spoilage. The British expats in India loved it and Hodgson made a fortune.

After some less-than-upstanding business practices by Hodgson’s successors in the early 1820s, however, the East India Company approached Samuel Allsopp of Burton Upon Trent to produce a suitable replacement for Hodgson’s product.

Until that time, the brewers in Burton had been known for their Burton ales, which were strong, dark, and sweet. They supplied a thriving export market in the Baltic region until the Russians imposed a high tariff that effectively shut them out. The Indian market seemed like a good way to regain those lost sales, and Allsopp got to work on producing a highly hopped pale ale to send to India.

When Allsopp created his new beer for the Indian market, something unexpected happened: the water in Burton, which is very hard due to high levels of calcium sulphate, otherwise known as gypsum, allowed him to brew a more pale, clear beer with an even better hop flavor than what Hodgson had been brewing in London. Burton IPA, soon also brewed by other local brewers like Bass, became preferred by drinkers in India.

It took several decades for brewers in other cities to realize that it was the higher gypsum content of the Burton water that allowed for such pale, deliciously hoppy beers. They then started “Burtonizing” their brewing water by adding gypsum, so that they could attempt to replicate these popular beers. By this time, IPA was being brewed all over Britain, even up in Edinburgh. Many of these new beers were meant for local consumption, and in some cases they were just a renamed pale ale, meant to cash in on the popularity of the Burton IPA.

And while it’s often repeated that IPA was brewed stronger to survive the voyage to India, this actually wasn’t the case. In a brewer’s range of beers in the 1800s, IPA was likely one of the weaker-to-medium strength styles. 6-6.5% alcohol by volume (ABV) was common, but 18th century British beers were often considerably stronger than this, in contrast to the typical British beers of today.

In reality, IPA kept well for two reasons: it had a ton of hops in it, which have anti-microbial properties, and it was fermented to a higher degree of attenuation than most other beers, leaving a dry finished product with few residual sugars for spoilage organisms to consume. Interestingly, these export versions, as with most English stock ales of the time, would likely have had a noticeable Brettanomyces character from extensive aging in oak barrels, making for a beer that would likely be unrecognizable as an IPA to anyone these days.

The first World War and the subsequent shortage of raw ingredients took its toll on the strength of British beers. Beers taxed for the domestic market got weaker, and IPA was no exception. While in the late 1800s you might have seen an original gravity of 1.055-60 and an ABV of about 6.5%, things quickly bottomed out, with beers like Greene King IPA reaching a meager 1.036 original gravity and 3.5% ABV. While beers like this may have remained hoppiest than your standard pale ale, they were often only distinguishable in name. Over the 20th century, IPA in England averaged about 1.040 original gravity and the low-4% range for ABV. Today, many beers marketed as British IPA are simply bitterers with a fancy name, though newer, American-influenced ales are hitting the market at higher strengths and hop levels.

IPA wasn’t as influential in historical American brewing, but it did exist. Perhaps the most prominent historical American IPA was Ballantine IPA, brewed by the Ballantine Brewery of Newark, New Jersey. This beer was considerably hoppy and even aged for a year in oak tanks before bottling. Sadly, its quality started to decline after Ballantine was sold in the early 70s, and was eventually discontinued in the 90s by owners Pabst.

Starting in the mid-70s, beers like Anchor Liberty Ale and Sierra Nevada Pale Ale got American beer drinkers turned on to the fruity, piney, and floral flavors of American hop varieties, Cascade namely, which was first sold commercially to brewers in 1972. Americanized versions of English pale ales started to thrive, and from there it’s been a steady progression toward beers...
packed with more and more hops.

Modern American IPA has been more or less modeled on the strength and hopping levels of the 19th century English IPA, though some beers, like Sierra Nevada Celebration Ale (first brewed in 1981) and Lagunitas IPA (first brewed in 1995), are darker, sweeter and maltier than the old English versions, which were typically brewed with 100% extra-pale malt.

American IPA today tends to be gold-to-amber in color, with a medium-to-high hop bitterness and high-to-overwhelming hop aroma. Malt flavors vary, but are usually used as a sparse, yet firm base for the hop character. Toasted bread, light caramel, and biscuit are typical of IPA malt flavor, and these beers usually finish about 6-7.5% ABV.

Double and Imperial takes on the IPA start at the top of the normal strength and hop range, and can jump to more than 10% ABV and contain what can be simply be called “criminal” amounts of hops. The West Coast in particular is known for beers that pack more hops and alcohol than other regions, though this more extreme take on the style is increasingly found elsewhere.

All types of IPA are typically consumed as fresh as possible in order to preserve the fragile, volatile hop oils that create the wonderful flavors and aromas that are associated with New World hop varieties. Newer varieties such as Citra, Amarillo, Simcoe, Mosaic, New Zealand-grown Nelson Sauvin, and Australian Galaxy have grown very popular with brewers, along with the classic American “C hops”: Cascade, Centennial, Chinook, and Columbus/CTZ.

Brewers today generally brew IPA by starting with a simple malt recipe that is mostly pale malt with a small amount of specialty malts such as pale caramel, carapils, wheat, rye, honey, and Munich malts. Double and Imperial IPA versions will often have a small addition of simple sugar such as dextrose, which is highly fermentable and allows the beer to finish drier and leaner, accentuating hop character in these beers which could otherwise be too heavy and sweet. Modern hopping techniques favor adding most of the hops near or at the end of the boil, which adds more hop aroma, as opposed to simply bitterness that comes from earlier additions to the wort boil. Brewers then add more hops to the beer post-fermentation, which is called dry hopping, often in multiple additions. This process allows the beer to acquire even more hop aroma over several days. If IPA is served from a cask, the cask will often be packed with even more dry hops, which remain in the beer until consumption, adding another layer of aroma. All of these possibilities for hop additions, as well as for blending different varieties, makes IPA a lot of fun for brewers to make.

Into the Brew is sponsored by The High Dive in Bay Park

Boxes of hops wait patiently at Modern Times Beer. Photo by Ryan Lamb
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NEW LOCATION

CRAF T BEER DIRECTORY & MAP
G is for Green Flash

We've doubled up for this month's glossary of terms, which comes straight from the beer educators at CraftBeer.com, with San Diego breweries added by West Coaster (in bold)

**Germination** - Growth of a barley grain as it produces a rootlet and acrospire.

**Grainy** - Tasting or smelling like cereal or raw grains.

**Green Flash** - This Mira Mesa brewery hosted both WhiskiNalle and Craft & Commerce for beer and food events in June.

**Gordon Biersch** - The Mission Valley brewpub is one of 35 Gordon Biersch locations across the country.

**Grist** - Ground malt and grains ready for mashing.

**Growler** - A jug- or pail-like container once used to carry draft beer bought by the measure at the local tavern. Growlers are usually ½ gal (64 oz) or 2L (68 oz) in volume and made of glass. Brewpubs often serve growlers to sell beer to-go. Often a customer will pay a deposit on the growler but can bring it back again and again for a re-fill. Growlers to-go are not legal in all U.S. states.

Cranston. The Cranston Bill allows a single person to brew up to 100 gallons of beer annually for personal enjoyment and up to 200 gallons in a household of two persons or more of legal drinking age. Learn more from the American Homebrewers Association.

**Hops** - A perennial climbing vine, also known by the Latin botanical name Humulus lupulus. The female plant yields flowers of soft-leaved pine-like cones (strobile) measuring about an inch in length. Only the female ripened flower is used for flavoring beer. Because hops reproduce through cuttings, the male plants are not cultivated and are even rooted out to prevent them from fertilizing the female plants, as the cones would become weighed down with seeds. Seedless hops have a much higher simmering power than seeded. There are presently over one hundred varieties of hops cultivated around the world. Some of the best known are Brewer's Gold, Bullion, Cascade, Centennial, Chinook, Cluster, Comet, Eroica, Fuggles, Galena, Goldings, Hallertau, Nugget, Northern Brewer, Perle, Saaz, Syrian Goldings, Tettnang, and Williamettes. Apart from contributing bitterness, hops impart aroma and flavor, and inhibit the growth of bacteria in wort and beer. Hops are added at the beginning (bittering hops), middle (flavoring hops), and end (aroma hops) of the boiling stage, or even later in the brewing process (dry hops). The addition of hops to beer dates from 7000–1000 BC; however hops were also used to flavor beer in Pharaonic Egypt around 600 BC. They were cultivated in Germany as early as AD 300 and were used extensively in French and German monasteries in medieval times and gradually superseded other herbs and spices around the fourteenth and fifteenth centuries. Prior to the use of hops, beer was flavored with herbs and spices such as juniper, coriander, cumin, nutmeg, oak leaves, lime blossoms, cloves, rosemary, gentian, guelder, chamomile, and other herbs or spices.

**Hopping** - The addition of hops to un-fermented wort or fermented beer.

**Hot Break** - The flocculation of proteins and tannins during wort boiling.

**Husk** - The dry outer layer of certain cereal seeds.

**Hydrometer** - A glass instrument used to measure the specific gravity of liquids as compared to water, consisting of a graduated stem resting on a weighted float.

*Green Flash hosted WhiskiNalle for a charcuterie class June 3. Photo by Nikki Stout*
One Town... Nine Breweries On Tap

With more breweries per capita than any other city in the USA, Vista is home to the Vista Brewers Guild, whose members scored 9 awards at the 2013 San Diego International Beer Festival. Visit us online or better yet, visit our breweries and taste the bounty of brews Vista's brewers offer.

VISTA BREWERS GUILD

www.vistabrewersguild.com
Brewing is an art.
Luckily for us, our label artist is as dedicated to his craft as we are. Paul Elder’s illustrations have become synonymous with Ballast Point. So we’re introducing a new label that showcases our award-winning beer while giving each Elder original its due.

*Look for our artwork in stores this month.*