Cup Fever

Brewers from around the world travel to San Diego for conference, competition

By WC Staff

The 2012 Craft Brewers Conference kicked off May 2 with a welcome reception at the San Diego Zoo. Nearly 40 different breweries poured beer for 4,000 drinkers, and locals Societe Brewing Co. capped their first day of serving beer in San Diego by bringing two beers, an IPA and a Belgian Extra.

Three days of seminars followed, complete with two sessions of BrewExpo America that showcased more than 210 industry suppliers spread throughout the Town and Country Resort Hotel's Grand Ball and Big Tent.

Beer flowed at the Tiki Pavilion by night, with more than 150 beers on tap thanks to the organizational efforts of Jeff Bagby and the talented Pizza Port crew. Nine of these beers were brewed and served in honor of Daniel Q. Williams, beer service manager for the Craft Brewers Conference and beer manager for the World Beer Cup and Great American Beer Festival who passed away earlier this year.

The conference culminated with the 2012 World Beer Cup on May 5, the biggest international beer competition to date: San Diego breweries took home 16 awards, including five Gold, three Silver, and eight Bronze. Here are some of the stats from the World Beer Cup, past and present:

- 3,921 – Beers judged at this year’s World Beer Cup (WBC)
- 1,773 – Beers judged at the 2002 WBC
- 95 – Style categories at this year’s WBC
- 70 – Style categories at the 2002 WBC
- 799 – Breweries that entered beer at this year’s WBC
- 379 – Breweries that entered beer at the 2002 WBC
- 27 – Countries of judge origin at this year’s World Beer Cup
- 9 – Countries of judge origin at the 2002 WBC
- 67 – Percentage of judges from outside the U.S. this year
- 54 – Number of countries that entered beer this year
- 21 – Number of countries that won awards this year
- 2,651 – Number of U.S. entries this year
- 100 – Highest award-winning percentage by a country this year (Haiti, 1/1)
- 524 – Number of entries by California breweries this year (highest tally)
- 55 – Number of awards won by California breweries this year (highest tally)
- 284 – Number of awards presented this year
- 150 – Entries in the American-Style India Pale Ale category this year (most entries)

Revenge of the Ruination

Stone Brewing Co.’s double IPA celebrates ten years of ruining palates

By Ian Choeckman

Every craft beer diehard can likely trace the start of their journey back to one singular brew, a quaff of sufficient distinction that compels them to forever shun the dearth of flavor in mass produced swill. For me, this beer was definitely not Stone Ruination IPA.

I want to be absolutely clear on this point. Though Stone Ruination IPA is an outstanding double IPA, my first sample of it was hardly a welcoming gesture into the craft brew world. Stone’s embrace of bitterness didn’t shock me, but it seemed to take happiness to another plane of reality. It was prohibitively bitter, assaulting my tender, young palate with all the subtlety of a tall glass of napalm. However, after a few years

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The intrepid souls who sample this beer should brace for impact. The aroma and flavor are a one-two punch of dueling citrus oils and pine notes that dig into your tongue like crampons kicking into a sheer icy slope.
Last year, Mayor Jerry Sanders proclaimed June “Craft Beer Month” in San Diego, and while I’d argue that just about every month in our county is deserving of this title, the recognition was welcomed nonetheless. And, it may be even more fitting this year than last. San Diego just hosted a massive conference tied in with the biggest international beer competition to date—see pages 3, 6, and 20-21 to read more on the Craft Brewers Conference and World Beer Cup. June 15 marks the grand opening of White Labs’ tasting room—a major event proclamation decreed June 15, 2011 “White Labs Day”—and, we are seeing an unprecedented number of breweries in the planning stages. With all this excitement, though, please remember to drink responsibly, drive safely, and thank the brewers who make it all possible.

Salud,

Ryan Lamb
Executive Editor
West Coaster
Meeting of the Minds
Firestone Walker to host festival showcasing worldwide brewing talent

Lauren Tierney

Last month, I talked about beer’s sense of place, which develops from time and geographic influence. I find the current brewing climate fascinating because everyone around the world is sharing ideas with everyone else. Who knew that there were wonderful American-style IPAs being brewed in Japan? How about one aged on cedar in a traditional sake method? Brewers all around the world are taking the best ideas from other regions and using their local tastes and ingredients to craft new flavors. I know I wouldn’t mind trying a pale ale that originally came from England, got the American hop treatment, and then a little toasted sesame in Japan.

The Firestone Walker Invitational Beer Festival being held this June 9 will bring 40 of the best brewers from around the world to Paso Robles, California. It all started sometime last year in a brewers’ meeting when our brewmaster, Matt Team, brought up the idea of hosting a beer festival. This wouldn’t be an ordinary festival — no volunteer pourers or others who are not knowledgeable about the beer they’re serving. This festival would require that the brewers themselves poured their beer, so that attendees could bear firsthand about the beers and brewery. Each brewer would bring two beers: one “sessionable” beer, and something special to showcase the pinnacle of their ingenuity and creativity.

The brewers would be invited from a pool of his personal favorites from around the world. The concept sounded good to me, though perhaps a little ambitious. Getting several dozen of the world’s best brewers to person-ally come and pour their beer on the Central Coast sounded a bit like herding cats, but I certainly wouldn’t complain if it all came together as envisioned.

And come together it has: San Diego will be represented by AleSmith, Alpine, Ballast Point, Green Flash, Port Brewing/The Lost Abbey, and Pizza Port. A few familiar faces from the West Coast will also be in attendance, including Russian River, Baja Republic, Team (can’t wait to see what second beer they bring, as they only officially make one beer), The Bruery, Fifty Fifty, and Beachwood BBQ & Brewing. Joining them from across the country are a group of brewers that are seldom if ever seen in California. Three Floyds and Sun King are making the trek out from Indiana, accompanied by their neighbors from Michigan, Bell’s and Founders. From elsewhere in the country, Boulevard, Odell, Cigar City, Nebraska Brewing, Southern Tier, and Revolution Brewing are among those also coming to Paso.

In spite of this elite group of American brewers, the most interesting to me are the brewers coming from overseas: Mikkeller from Denmark through brewing in Belgium and Norway as well, Way Beer from Brazil, and Yo-Ho from Japan. All three of these brewers are heavily influenced by American brewing, and brew some of their beers in an unquestionably American style. They also draw upon the flavors of their homelands to craft beers that are familiar, yet unique. Brewing has always been a progression of cross-pollination, and we are now witnessing American influences manifesting all over the world. This cross-pollination has in the past been predominantly one-way from the Old World brewing centers of Europe to the rest of the world, but now it’s happening in every direction.

Mikkeller makes some fantastic beers in just about every style imaginable. The brewing scene in Scandinavia has broadly been influenced by American brewing, though it retains much of an older influence from British brewing. Just like the US, their beer scene was previously dominated by large lager breweries and has had an incredible renaissance in recent years. Mikkeller brews some of his beer at Nogne O in Norway, which is another brewer that fuses British and American style with impressive results. He also brews American and Belgian-style ales and various lagers at De Proefbrouwerij in Belgium, borrowing on the traditions of Continental brewing as well. If anyone embodies the modern international spirit of brewing, it is this “gypsy” brewer from Copenhagen. Mikkeller, brewer and owner of Mikkeller, recently visited California and had an IPA brewed at Drake’s up in the Bay Area, which was released as “Invasion IPA.”

I hope that everyone coming to the festival has an amazing time at this meeting of brewers from around the world. We are now part of a truly international brewing movement toward beers of flavor and character, sharing the best of what we discover, and drawing upon our unique cultural and environmental influences to lift beer to new and delicious heights.
Beer Buzz
News from around the San Diego Beer Community

2012 World Beer Cup local award winners, in clockwise order from top left: Karl Strauss, Green Flash, Manzanita, AleSmith, Pizza Port Carlsbad, Pizza Port Ocean Beach, Alpine (photo ©2012 Jason E. Kaplan). Last Abbey, Rock Bottom La Jolla.

World Beer Cup Awards
Local brewers take sixteen on home soil
San Diego brewers took home a collective sixteen awards at this year’s Brewers Association World Beer Cup on May 5, including five gold, three silver, and eight bronze. Here they are listed in order of awarding:

Do you LOVELIKEBEER?
Charitable pairing debuts at North Park bistro
LOVELIKEBEER, an organization that inspires charitable vegan food and craft beer events, will commemorate its first year of fundraising events by launching the first in a new “menu series” at Sea Rocket Bistro on Thursday, June 14. Proceeds from the pairing, Spicy Kimchee Barbecue Stew with Green Flash Hop Head Red, will benefit San Diego City College’s Seeds at City Urban Farm, a non-profit teaching farm that trains young urban farmers in sustainable, organic, local, community agriculture, and is the first of its kind at an institution of higher education in San Diego County. The cost of the pairing is $20 during the debut event from 5-10pm, and $22 thereafter.

San Diego’s Best Beer Tours
“Hops” Aboard the Beer Train!
- Beer Train Tours
- Beer & Food Walking Tours
- Chauffeured Brewery Tours
- Beer Tasting Dinners

Beer, wine and food tours available daily!
FATHER’S DAY – Give Dad the gift that keeps chugging:
The BEER TRAIN Tour!
Special! $5.00 off your beer tour:
Mention code WCD106*

*Not valid with any other offer, discounts may not be combined. Offer valid through June 30, 2012.

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64
Beer-To-Go
San Diegan brewers embrace new growler styles
Hess Brewing and Societe Brewing Company both unveiled 64 oz. stainless steel growlers this past month, each emblazoned with the company logo. Societe’s Doug Constantiner noted a few benefits: they’re lightweight, UV-protected, and won’t shatter like glass. They also have a wide mouth and flip-top closure. Mission Brewery, located right across the street from PETCO Park, sells a full-gallon (128 oz.) recyclable cardboard and plastic growler that is geared to the tailgating crowd (see page 9) in addition to the standard 64 oz. glass carrier. AlesSmith is gauging public interest in 32 oz. glass growlers to supplement the 64 oz. size currently offered, “like” them on Facebook and submit your comment on the photo posted May 24.

Continued on page 15
Out to the Ball Game
Finding craft beer at Petco Park proves easy this season
By Jeff Hammett

Despite the fact that many of us around here drink beer year round, baseball and beer are two things that seemingly scream that it’s summertime. Beer failed to get immortalized along with peanuts and Cracker Jack in the song “Take Me Out to the Ball Game,” but I’d argue that for adults today beer is at least as much a part of taking in a ball game as either of those salty snacks. I doubt I’m alone in the fact that I can’t remember the last time I actually had those snacks at a ball game, and on the flip side I can’t remember the last time I didn’t have a beer while watching a game. The beer situation in stadiums around the country has largely played out like that at other bars and restaurants; until recently craft beer was hard to find or non-existent. Slowly over the years as more and more beer drinkers are discovering craft beer and demand rises, stadiums are starting to increase their craft beer offerings to satisfy those demands. Most stadiums offer at least a few craft beers these days, some more than others. At Target Field in Minneapolis, where the Minnesota Twins play Surly Brewing Co. offers a new beer, Bandwagon, a West Coast-style IPA which is only available at the stadium. Currently Petco Park doesn’t have any exclusive beers to draw fans in like Surly offers in Minnesota, but most fans shouldn’t have many complaints about the craft beers available this season.

The Padres started playing at Petco Park in the Spring of 2004 and at the time the beer offerings were pretty bleak. It’s hard to say for sure exactly what was offered, but all signs point to a lack of craft during the first half of that initial season. In the summer of 2004 Stone Brewing Co. landed their first handle for Stone Pale Ale and over the years the number of concession stands offering Stone Pale Ale grew, but there weren’t many other choices when it came to craft beer. At the All Star break last year, the powers that be at Petco Park seemed to wake up to the craft beer revolution and the beer options got a whole lot better. In July, 2011 a “Craft Beers of the Padres” section was added near Section 105 with a handful of craft beers from a few different breweries on tap. When the season got underway this year the breweries had changed, but the beers were still there. The “Premium” craft beers will set you back a bit more than the ordinary beers, $9 for 20oz or $10 for 24oz, but I think we can all agree that it’s well worth the difference in price. When I went to a game in April there were two Ballast Point cart, offering two beers each (Big Eye IPA, Pala Ale, Calico Amber Ale and Wahoo Wheat) along with a Karl Strauss cart (offering Red Trolley Ale and Panama Pale Ale) as well as carts for Craft Brew Alliance breweries Redhook Brewing (with R.H. Pilsner Langerhammer IPA’s) and Widmer Brothers (pouring Dark Saison and Spiced IPA, the latter of which was a collaboration with members of local homebrew club QUAF). Not far from the “Craft Beers of the Padres” section up a short set of stairs is the PCL Bar and Grill. You might be hard to find by the “Now Serving Hodad’s” sign, but once inside you’ll find eight craft taps, all for the same price as the carts below. In addition to a few of the previously mentioned offerings PCL Bar and Grill had beer from AleSmith, Port Brewing and Stone IPA on tap when I stopped in. Not far away is the “Taste of Belgium” beer cart serving Hoegaarden, Stella Artois and Leffe (which are all owned by InBev).

Down the left field line near section 122 are more offerings from Craft Brew Alliance breweries Widmer Brothers and Kona Brewing Co. There are also several “Ballpark Brews” stands throughout the stadium that serve a good selection of craft beer from bottles, plus a few more local taps out behind left field.

No discussion of craft beer at Petco Park would be complete without mentioning Neil the Beerman, who can be found at the Brickhouse Dell in the Western Metal

There are several craft beer carts to choose from down the first base line on the main concourse.

PCL Bar and Grill offers eight craft beers on tap.
Supply building. Neil has built a cult following among beer drinkers, going so far to handout his very own Neil the Bearman TOPPS brand baseball cards early in the season. Here you can find the best bottled beer selection in the park, including beers from Karl Strauss, Ballast Point, Stone Brewing Co., Alaskan Brewing, New Belgium, Sierra Nevada, Widmer Brothers, Redhook and Kona Brewing.

So there’s no shortage of craft beer to drink during a game at Petco Park, but what are the options like outside the stadium? Mission Brewery is just a short walk from the stadium, practically in the parking lot. Mission is typically open before, during and after all home games. They recently started offering growlers to-go, including a no-glass, tailgate-approved option.

You can’t get much closer to Petco Park (without actually being inside the stadium) than Proper Gastropub. Located just outside the Park in the Park, they offer a handful of craft beers on tap as well as a respectable bottle list. Walk ten to fifteen minutes into the East Village and you’ll find yourself at near a couple of the best beer bars downtown, Neighborhood and Monkeys Paw Pub and Brewery.

Back in the Gaslamp Quarter and closer to the stadium many of the nearby bars are offering plenty of craft beers these days as well. While most wouldn’t be described as craft beer bars, and you wouldn’t typically find many rare, hard to find brews, plenty of solid craft beers are offered at Bab’s at the Ballpark, Nicky Rutens, Knotty Barrel and Bootleggers. Also nearby is the Downtown Rock Bottom Brewery. Again, you might not find many beers that beer geeks are anxiously awaiting to tick, but you will find a good pint of beer.

I mentioned earlier that most craft beer fans won’t have too many complaints about the beer selection at Petco Park. I stand by that statement, but if there’s one complaint I have heard (and even made myself), it’s that with four Ballast Point beers being offered at Petco Park there’s no Scrip for available. But really, if that’s the only complaint, I’m fine with it.

Aside from West Coaster, Jeff also writes for San Diego Beer Blog and sandoeblogbeerblog.com, and you can follow him on twitter @SDBeer.
EVENTS  
JUNE CRAFT BEER  
EVENT HIGHLIGHTS

The craft beer events listed on this page are just a fraction of the amount we have on our constantly-maintained online calendar. Check out more great happenings at westcoasterad.com/  
event-calendar, and remember that it's free and easy to submit events at your bar, brewery or bottle shop. Let the fun begin!

Friday, June 1
Beerfest @ PETCO Park
Sample beer from more than a dozen breweries, including many local ones, at this year's beerfest. Admission is free with a ticket to the Friday night game against the Arizona Diamondbacks. Beer samples are either $3 for 6 oz or $6 for 14 oz. Beer tasting starts at 5pm and goes until just before the first pitch.

Sunday, June 3
SD IPA Tap Takeover @ Phila's Foggys
“FOGG-A-PALOOZA 2” is set to run from May 31 through June 3, showcasing great San Diego beers. On Saturday, June 2 there’s a Karl Strauss beer pairing dinner on the outdoor patio/beer garden, and a Green Flash dinner is set for the next day. The four-day mini festival concludes with all SD IPAs on the taps Sunday night; for more information visit philafoggys.net

Wednesday, June 3
Stone Late Night Movies Kick-Off
Every Wednesday throughout the summer (except July 4), Stone Brewing World Bistro & Gardens shows movies on a twelve-foot screen in the gardens, starting with The Big Lebowski on June 6. Bring your lawn chairs and blankets, and make sure to get a wristband between 3-4pm, or at the top of the stairs at 4pm, to guarantee your space. For more information including the film schedule and restrictions, visit stonestadiumbistro.com/movies

Friday, June 15
The Homebrewer Grand Opening
San Diego's newest homebrew supply shop, located at 2911 El Cajon Blvd. in North Park, is throwing a grand opening party from 6-9pm, complete with a homebrew competition, BBQ by Toronado Chef Nate Soroko and an art show. For the competition, submit either six 12 oz bottles or three 22 oz bottles before noon. Everyone in attendance during the celebration will get a ballot to choose their top three beers, and prizes will be awarded to the top three brewers.

Saturday, June 16
Beer & Bourbon Tasting @ The Beer Co.
Best Damn Beer Shop is pulling out all the stops, in collaboration with TapHunter and Heaven Hill Distilleries, to bring you a night of big boozes and beers. Tickets cost $50 or $55 at the door for five tasters of bourbon and five tasters of beer, and the list is impressive: Old Rip Van Winkle 107 proof, Pappy Van Winkle Family Reserve 23 year, Elijah Craig 18 year and more on the bourbon side, plus bottles like Hangar 24 Barrel Roll No. 3 Pugachev’s Coba Imperial Stout, Mikkeller Wessel Cognac Barrels Imperial Stout, The Bruery Mother Funker and more for the true beer geek. There’s a monster 13 beer tap list, too, and that’s not counting the secret kegs. For the full list, visit bestdamnumbeershop.com

Thursday, June 21
Painting Class w/ The Lost Abbey
Join Lost Abbey artist Sean Dominguez and instructors from Paint N Vynyard for a two-hour, step-by-step class where you’ll learn to re-create the Red Barn Ale beer label. Enjoy the beer while you’re working, and take the painting home with you at the end. $37 gets you the canvas, paint, brushes, apron and beer. Seating is limited, visit paintnvinyard.com to learn more and register for the class.

Friday, June 22 – Sunday, June 24
San Diego International Beer Festival
More than 300 beers from nearly 150 breweries worldwide will be on show at this massive sixth annual event at the Fairgrounds. Unlimited one-ounce tastings in your souvenir cup are $48 per session with Fair admission, or $35 without. Both Friday and Saturday will have two four-hour sessions, while the Sunday 1pm - 5pm session will place special emphasis on San Diego breweries. Special VIP admission is $90 for each session and includes access to a special lounge with food pairings, half-hour early admission and more. Visit sdbeerfest.com/beerfestival to learn more.

Thursday, June 29
10th Annual Japan Society Beer & Sake Festival
Join the Japan Society of San Diego and Tijana (JSSDT) at the San Diego Marriott Del Mar for an evening of beer, sake and food. Lightning Brewery from Poway will be pouring their Thunderwizen Ale and Elemental Pilsner; locals Ballast Point will also be on hand to serve up beer to go with the cuisine. Other beer providers include Sapporo, Primo, Trumer Pils, Asahi Beer U.S.A., Kirin and Kona Brewing Co. Sake participants include Mutual Trading Co., Silkroad, PLT, Hakutsuru, Takara, Ichishima, Gekkeikan, Smart Assist and Yatsushika. On the culinary side, all-star San Diego restaurants such as Sushi on a Roll, Marine Room, Shimbashi Ikeaya, Opera, Artemis, Alchemy, Harrah’s Rincon Casino, Onahaku Foods, Pacific Del Mar, Bice Ristorante, Azuki Sushi and more will display signature dishes and one-of-a-kind sake creations. Entertainment will be provided by the San Diego Taiko drum group and Japanese lion dancers. Guests can purchase raffle tickets for high-end prizes as well as bid on silent auction items, and proceeds from the event support the JSSDT’s educational programs that build bridges between the people of Japan and the San Diego-Tijuana region through educational and sports exchanges, language competitions, and internships. Tickets are $70 per person or $50 for JSSDT members; learn more online at japan-society.org

FEATURED JULY EVENT
Thursday, July 19
New Kids on the Block @ The Handlery
The same guys who put together the Mission Valley Craft Beer & Food Festival are back at it with a cool new event featuring San Diego breweries less than two years old. So far, Hess Brewing, Rough Draft, Societe, Monarita, The Beer Co., and Latitude 33 are on board, with chefs Nicolas Caniglia (Swimmers), Peter Dapper (Amore Clarensca), Jason Long (Bauging’ Burgers), Brad Lyons ( Slater’s 50/50), Karl Proluska (Handlery Hotel & Resort) and Nate Soroko (Toronado) confirmed to serve food. New local guys Golden Coast Mural will also be pouring. The event, benefiting Wounded Warrior Homes, is limited to 300 attendees and will take place in the resort’s Terrace Garden, complete with live music. For more information, and to keep up with the vendor list that is sure to grow, visit tickethandler.com/event/newkids-  
presents-id-1004

Lost Abbey Hospitality Manager Kevin Hopkins shares patrons in town for CBF a mural by artist Sean Dominguez that incorporates many facets of the brewery’s diverse label artwork, including the Red Barn. Photo by Mike Sheets
California Kebab & Beer Garden

Happy Hour M-F, 3-6 $5 Twenty oz Pints

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- Grilled Skewers & Salads -
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- Ocean Views -

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"A SALTED SOUR BEER NEVER PRODUCED IN SAN DIEGO... UNTIL NOW!
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FINALLY...DI-ANNUAL CELLAR SALE! GEMS FROM CANTILLON, FIRESTONE,
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Spotlight: Ocean Beach

Photos and words by Ryan Lamb

Our End of I-5 West
And a smooth left turn onto
Sunset Cliffs Boulevard
Brings you into the neighborhood of Ocean Beach, California.
Known more for its hipsters and tattoo parlors, the craft beer scene is an under-appreciated facet of the community; here we've chosen ten spots that capture OB's vibe and invite you to imbibe.

Drink The Point
Now serving the Ocean Beach and Point Loma neighborhoods is "Drink the Point," a free bus shuttle that stops at seven beer spots every second Wednesday of the month between 7 and 11 p.m. Founded by Brewery Tours of San Diego, "Drink the Point" debuted last month, hitting these spots listed on their page: Raglan Public House, Pizza Port Ocean Beach and Newport Pizza & Ale House. In addition to Slater's 50/50, The Pearl Hotel, Harbor Town Pub and Sessions Public. Buses arrive every 30 minutes; please drink responsibly and remember to tip your driver!

Local Habit

Organic Food & Craft Beer

June 30th & July 1st
1st Anniversary Celebration

We will be serving Loci Habitus, brewed by Hess. Keep the glass for the first 50 pints of Loci Habitus sold each day. Menu will include the best dishes of our first year! (vote on Facebook)

New Weekly Schedule
Tuesday - Flight Night
Wednesday - Pizza Special
Buy 1, Get 1/2 off Pizzas until 7PM
Thursday - Beat the Clock Keg
Starts 4:30PM w/ $2 pours (increases $1 per hour)
Friday - $4 sides
From 4PM - 6PM

Happy Hour
Tuesday through Friday, 4:30-6PM
$1 off draft beer and wine

New Craft Beer Bottleshop

Over 500 Bottles of Great Beer

25% off your first purchase
No Rare Beers, Limit 1 per customer
Some Restrictions apply
Expires 6/30/12

Variety of Craft Beer Kegs

Serve Awesome Beer at Your Next Event!

Draft Equipment Rental
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Free Glassware!
When you check-in using Facebook, Yelp, or FourSquare.
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While Supplies Last!

KegGuys.com
3896 Rosecrans St
San Diego, CA 92110
(Inside Fuller Liquor)
**Beer-For-Here**

**Kecho’s Cafe**
1714 Sunset Cliffs Boulevard
One of Ocean Beach’s newest spots, with six rotating taps designed to complement the fantastic Greek fare that’s served small plates style.

**Newport Pizza & Ale House**
2020 Newport Avenue
“No Crap On Tap” is this pub’s policy, and they stick to it. Tap handles line the ceiling above the bar, and the outdoor seating area is great for people-watching.

**OB Noodle House**
2218 Cable Street
Half-off the SBI beers on tap from 3-6 p.m., daily is just the tip of the iceberg; fantastic pho and sake make this place one of Ocean Beach’s most popular restaurants.

**Pizza Port OB**
1950 Bacon Street
Head brewer Yiga Miyashiro can’t stop winning awards for his house-brewed beers at this pizza joint. This spot also counts as “beer-to-go” if you get a growler to take with you.

**Raglan Public House**
1861 Bacon Street
Juicy burgers, great views of Bacon Street and a heated outdoor patio complement the 24 taps and eclectic bottle list in this New Zealand-inspired pub.

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**Beer-To-Go**

**Chris’ Liquor & Deli**
2239 Sunset Cliffs Boulevard
Nestled at the gateway to Ocean Beach, Chris’ offers a variety of beer options plus tons of specialty sandwiches that you can munch on the outdoor patio.

**Liticker’s Liquor & Deli**
4993 Voltaire Street
Ten coolers of craft beer await you here, plus a lengthy Mexican/vegetarian/vegan menu. Taco Tuesday is buy one get one free, and it’s Tomorrow Thursday.

**Olive Tree Marketplace**
4905 Narragansett Avenue
Delicious deli meats, cheeses and produce supplement the great beer selection. The market also acts as a “beer-for-here” spot with a tasting room open Friday, Saturday and Sunday nights.

**OB Quik Stop Liquor**
4864 Voltaire Street
There’s a wide assortment of California and Belgian beer especially, plus some cool glasses to boot. Hungry? There’s a Subway sandwich shop inside, too.

**Sea Trader Liquor & Deli**
1403 Elbers Street
Tucked on a quiet corner by Sunset Cliffs, this spot has a nice deli and beer selection. They’re active posting arrivals on Twitter, and have local keys as well.

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**Best Damn Bourbon & Beers**

- **Hosted By:**
  Taphunter, Best Damn Beer Shop & Beer Co.
- **Sponsored By:**
  Heaven Hill Distillery

**When:**
Saturday
June 16, 2012
5:00pm - 8:30pm

**Where:**
602 Broadway
San Diego, CA 92101

**Price:**
Early Bird Tickets $45 until May 20th
May 21st, Tickets will be $50 then $55 day of/at door

**Attendees will get:**
5 pours (3/4 oz. each) of Bourbon
5 pours (4 oz. each) of Beer

**Buy Tickets @**
www.derby.tk/bourbonbeer

or stop by Best Damn Beer Shop.
LIMITED CAPACITY EVENT, RSVP REQUIRED.

Early Bird Tickets $45 until May 20th, May 21st, ticket will be $50. Tickets will be $55 on the day of/at the door.

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**POTATO CHIPS ANYONE?**

We’ve got a crave-worthy selection of chips, snacks and pretzels and so much more. Sure, we think we’ve got the best beer selection in San Diego, but you gotta eat, right? So don’t forget the snack aisle when you pick up your favorite local brew. And why not swing by our produce department...cheese deli...olive bar...hot soups bar...you get it.
Interview with Founders Brewmaster Jeremy Kosmicki

By Phil MacNitt

Founders Brewing Company has always possessed a mystical quality for us San Diego beer fans, being so highly regarded yet so abstruse, but we were lucky enough to see some legs of their incredible beer during the week of the Craft Brewers Conference and at a few events since. As an added bonus, the brewery out of Grand Rapids, Michigan recently collaborated with Green Flash Brewing Company to create the Linschpin White India Pale Ale, a wheat IPA flavored with two strains of yeast (American and Belgian) and fully loaded with American hops. During the madness of CBC, I was fortunate enough to land an interview with Jeremy Kosmicki, Founders Brewmaster.

How did you first get involved in the craft beer industry?

In the year 2000, I was an unemployed aspiring hornchurch/rock and roller. My girlfriend encouraged me to apply at Founders, and although they weren’t any favorite brewery, they were the biggest local guys. And by big I mean a couple thousand barrels a year. I got hired on the spot to help out in the packaging department. It was only part-time, but I did everything I could to get hours and stay involved. In 2001, the head brewer left and we hired a good Friend of mine that had been the assistant brewer at New Holland to take over the brewing. Our assistant brewer then left and I took over for him in 2002, running the packaging line, cellar, warehouse, and doing a lot of the brewing. I took over as head brewer in 2005.

Lately, there’s been a lot of news circulating about different expansion projects in the craft beer world. Does Founders have any big plans in the works?

It’s pretty much been a constant expansion for us over the past 6 years, with very rapid growth here in the last three. Last year we installed a new 80 barrel brewhouse, a new packaging line, and a new clog filler, all top of the line and brand new. Our output has grown from around 20,000 barrels two years ago to around 40,000 last year, and this year we expect to be around 80,000. We are looking at adding another mash vessel and wort kettle to the brewhouse to allow us to brew 6 to 7 times a day. And of course, we have new fermentors showing up every few months.

What’s the story behind the Linschpin White IPA?

This collaboration started with our sales/marketing guys hanging out with Green Flash sales/marketing guys and deciding it would be a good idea. I had reached collaborations in the past, mostly due to lack of time, but I also felt they could be too much gimmick and not enough substance. Something about flying over to San Diego in March sounded good to me though, and I’d enjoyed the Few Green Flash beers that I’d been able to try. It was great working with Chuck Silva, as we share many of the same brewing philosophies. I’d been wanting to try to make a Belgian IPA, but very rarely do I bring in other guest beers. We ended up using a blend of Chuck’s American and Belgian yeasts, and lots and lots of American hops.

Do you have any other collaborations planned?

We’ll see. Since we brewed Linschpin at Green Flash, they had to distribute it, and Michigan isn’t one of their states right now. I’ll probably have Chuck come out to Founders at some point to return the favor and give us a beer that we can distribute here. Also I’ve been talking with my friends at 3 Floyd’s, and it seems like we’re going to do something. They’re another like-minded brewery.

What was your favorite CBC event?

It was all pretty excellent. Personally, I most enjoyed the Linschpin release party at Hamiltons. It was really nice to relax in such a cool place with the guys from Green Flash, 3 Floyd’s, Sarla, and lots of other friends. I also enjoyed a pool party on Saturday at the Hard Rock Hotel where our custom t-shirts were being screened.

Were there any San Diego breweries that particularly impressed or surprised you during your visit?

Our schedule was packed pretty full with Founders events, so I didn’t get around to the local scene too much. The tour and dinner at Stone was great – I especially enjoyed the whole outdoor garden scene.

If a beer loving San Diegan were to visit Founders, what would you recommend him or her to go to?

You could definitely spend a lot of time at Founders! We have 18 beers on tap, many of them are one-offs brewed just for our taproom. We also have a great deli and a great music scene. You’d also want to check out Brewery Vivant, a super cool little Belgian style brewery that opened up recently. The Hop Cat is a beer bar right down the street from us that features probably the biggest selection of craft beers in town, so they’re definitely worth a stop too. Lots of other smaller breweries around as well, might require a second day there.

I realize this is a bit self-serving, but I have to ask. When will Founders start distributing their beer in San Diego?

Well, Phil, that’s not really my department, so my answer won’t be too accurate. I would guess it would be sometime next year or the year after! We sent out a truckload to San Diego right before the CBC on a temporary 45-day distribution license, so it should be around for the next couple months. Initial response has seemed positive so far, so we’ll see!

Featured June event with Founders beers: Thursday, June 14 (d), Slater’s 50/50 Liberty Station (Point Loma), 2730 50th Street, Beer on tap: Dirty Bastard, Carlsberg Old Ale, Dubbel Trouble, Red Rye, Porter, Continental. All Day 4PM

Phil MacNitt is an Industricreation Specialist, i.e. excellent tour guide, at Stone Brewing Co. in Escondido. You can follow him on Twitter @TheBeerDude.

From the owners of South Bay Drugs: San Diego’s newest bottle shop
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Coronado & Co.
SDBG members help commemorate Navy SEAL Team One 50th Anniversary

The 50th Anniversary of Navy SEAL Team One took place in late April, drawing nearly 1,000 people from around the world for a four-day series of events and gatherings in and around Coronado. Among those in attendance were current and former admirals, Medal of Honor recipients and their families, and many active duty and former Frogs and SEALs. Four members of the San Diego Brewers Guild made sure no one went home thirsty at the culminating reunion event Sunday, April 28. “The call came in and we jumped at the opportunity to help out,” said Ron Chapman, founder of Coronado Brewing Company along with brother Rick. The Chapmans pledged 10 kegs of CBC beer on the spot, while Karl Strauss, Green Flash and Ballast Point each donated four kegs of their own. “I’m from a Navy family,” said Dot Harms, new executive administrator for the San Diego Brewers Guild. “I know how important this donation was for all of those people gathering for their 50th anniversary. This is the least we can do, and it clearly demonstrates the collaborative heart of the San Diego Brewers Guild and their generosity.” The Navy SEALs are home-ported in Coronado. President John F. Kennedy established SEAL Team One in April 1962, and they have been at the forefront of all major international conflicts and military operations ever since.

Pints for Prostates
Tiger!Tiger! spearheads local fundraising efforts

A portion of sales all June long at the North Park bar and restaurant will go to Pints for Prostates, an organization focused on spreading the word about the need for regular prostate health screenings “through the universal language of beer.” Tiger!Tiger! will also be one of the stops on a special Father’s Day daytime-edition of DRINKABOUT, a free shuttle loop servicing ten Uptown neighborhood bars.

Act of Omission
 Widmer Brothers Brewing releases gluten-free beers nationwide

Celiacs, rejoice! A new lager and pale ale crafted from barley that’s been de-glutenized through a proprietary process involving an enzyme called Brewer’s Claires, has been released nationwide. In order to market the beer across state lines, Widmer had to alter the original labels to eliminate the phrase “gluten-free,” as the federal Tax and Trade Bureau doesn’t officially recognize any test for determining the gluten content of a fermented beverage. Early reviews of the beer are positive, with Portland Mayor Sam Adams (yes, his real name) even declaring May 16 “Gluten-Free Beer Day”. If these first two Omission beers are successful, brand extensions are likely to follow.

Building Out
New bar and patio coming to Little Italy’s 98 Bottles

The eclectic event space, bar and restaurant, 98 Bottles, is undergoing a big facelift. They’re adding a “bar shuffleboard” to the lower lounge, as well as a new storefront and sidewalk patio. Completion of the project is expected by late June (they’re still open in the meantime), and you can follow the progress on the well-maintained blog, 98bottlesd.com.

Top-Tier Reporting
Local book up for award
San Diego’s Top Brewers: Inside America’s Craft Beer Capital, published by West Coast Beers’ “12 To Watch In 2012” member Chefs Press, has been nominated in the “Local Interest and History” category of the Eighteenth Annual San Diego Book & Writing Awards. Up against four other finalists, author Bruce Glassman and the Chefs Press team are hoping to take home the award on Saturday, June 9 at ANM Healthcare.
Going Whole Hog

Alchemist chef Ricardo Heredia teams with bar impresario Scot Blair for food-and-beer extravaganza, The Quarterly

By Brandon Hernández

The 30th Street block between Beech and Cedar Streets boasts a ton of talent and integrity. Both come through in spades courtesy of popular beer bar, Hamilton’s Tavern, and farm-to-table restaurant, Alchemist. Given the reputation and determination at their respective cores, it was only a matter of time before they bridged the minor streets separating them and teamed up to create something special.

That’s just what they’ve done with the invention of The Quarterly, a beer and food event held every quarter and organized by Hamilton’s own Russell Lee and boisterous vivant Scot Blair, and Alchemist executive chef Ricardo Heredia. The inaugural event was held earlier this year and dubbed “Barrel and the Beast.” It included four courses, all made using head-to-tail components of a whole sucking pig, all of which were paired with barrel-aged beers from Blair’s extensive cellar.

“The food was simple…pair food with rare beers to give our customers an experience that is affordable and fun,” says Hernández. I attended Barrel and the Beast and, assessing the jovial mood, steakhouse stomaching, blissful eye rolls and conversations of the roundtable of the $75 price tag for four large plates of food and five full servings of beer, I’d say that line came through on all they set out to accomplish.

From a pig’s head sent in a tray with butter, seasonings and a piece of bacon, to the addition of a creamy pig’s ear and olive oil made into a focal powder thanks to the addition of tapioca starch, to a final course if you don’t count a “dessert” that came in the form of a large pour of barrel-aged Ballast Point Victory at Sea colico and vanilla porter) of succulent braised pork belly in a javelin-held “veggie” demi glace with chicchon (pork skin) and a Pink Lady apple fried and served with the ham, the food was exceptional and extremely creative.

As one would expect, the night’s hearty offerings were above and beyond the call. Local favorites like Cuddles Brewing Company barrel-aged Bentley Wine and the inimitable Victory at Sea colico were served cold, medium-rare with Pacifica Pub Ale, Anchor OBA and Avery Rumpkin. The latter, a bourbon, massively hoppy (15.8% ABV) pumpkin beer, was brought out to pair with a second course of house-made Spanish-style tortilla salad served with a spicy gaggap Repop grape gels. It was the first time I’d scooped a big piece of such a big serving beer so early in the meal, but the majority of the dishes felt it worked quite well. Ditto the other pairings.

What came first—the sizzling or the suds?

“The pig came first, I wanted to use the whole animal to keep the cost down and keep it affordable, and also have fun with the variety of dishes and flavors that can be extracted with whole animal cooking,” says Heredia. However, when it came time to create the menu, Blair selected the beers. Heredia tasted them all and developed the dishes to pair with each. The result was a collaboration as true and good as a Seison du BUFF or Collaboration Not Litigation.

The next version of The Quarterly will be held on July 17 at 6:30 p.m., costs $55, and will be served around a whole lamb and Mediterranean flavors. Heredia’s bringing it A game, making lamb bacon, utilizing the lamb’s tongue and grilling his own meat. A mushroom and fig March in which is a sauce or a chili that will close out the meal (see full menu below).

The beer list is being kept under wraps, but there will certainly be plenty of quality brews for Blair to pull from.

“The menu for The Quarterly will always be developed based on what’s in season and the flavors of the beers to ensure that the experience is harmonious and balanced.”

To hold readers over until next month, he’s offering up recipes for two of the dishes from Barrell and the Beast. Recognizing few people have access to whole sucking pigs or restaurant kitchen equipment, both have been adapted so they can be made using common grocery store ingredients and be made easily in a home kitchen environment.

The first is a bacon-wrapped pork tenderloin made with a hash of bacon, gold potatoes and roasted jam with country-style ribs and fried eggs. The original dish was a pork loin wrapped in bacon served with braised ribs, quail eggs and a hash of potatoes and tomatoes (pig feet). The second, available on the West Corner website, is a simplified version of the Bigolettes plate where lamb, potato and escarole salads are substituted for the classic Catalan cinnamon and clove-seasoned pork sausage.

Bacon-wrapped Pork Tenderloin with Poblan Chorizo Jam and Hash

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Notes</th>
</tr>
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<tbody>
<tr>
<td>Bacon</td>
<td>2 strips</td>
<td>Cut into 1-inch pieces</td>
</tr>
<tr>
<td>Poblan chile</td>
<td>2</td>
<td>Seed and chop</td>
</tr>
<tr>
<td>Chorizo</td>
<td>2</td>
<td>Seed and chop</td>
</tr>
<tr>
<td>Chicken stock</td>
<td>2 cups</td>
<td>For sub</td>
</tr>
<tr>
<td>Jam</td>
<td>1 cup</td>
<td>Any flavor</td>
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6. Cut the bacon into small pieces and fry in a large skillet until crispy. Remove and set aside.
7. In a large skillet, cook the jam until thickened. Remove from heat and set aside.
8. In a large skillet, cook the chicken stock until reduced by half. Remove from heat and set aside.
9. In a large skillet, cook the bacon until crispy. Remove from heat and set aside.
10. In a large skillet, cook the jam until thickened. Remove from heat and set aside.
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Indigenous Beer: Winter San Salvador
Home Brew Mart creation showcases local ingredients

By Ryan Lamb

A Schwarzbier by definition, Winter San Salvador by Ballast Point Specialty Brewer Colby Chandler and his Home Brew Mart team is no ordinary beer. It was brewed with several local ingredients, including California bay leaf from a community garden in Banker’s Hill (accessible thanks to HBM’s Larry Monsenakian), La Costa coastal black sage from a secret picking spot (location information given by former Pizza Port director of brewing operations Jeff Bagby), Nugget hops from Star B Ranch in Ramona, California grown barley, and most notably, 50 dozen Carlsbad Agua Farm Lima Oysters, five dozen of which the crew ate raw with Ballast Point Bloody Mary Mix.

“It takes a village to raise a beer like this,” said Chandler, who solicited advice from Arne Johanson of Marin Brewing and Ben Spencer of Magnolia Pub & Brewery because they helped brew the 2011 Craft Brewers Conference Oyster Stout given to attendees last year in San Francisco. Chandler’s rendition is available to try at both Home Brew Mart in Linda Vista and Ballast Point’s production facility in Scripps Ranch, while it lasts.

Past takes on the summer version of San Salvador have used local elderberries, manzanita berries and white sage. “Before I knew what ingredients to put in Summer San Salvador, I asked myself: ‘What would the Kumeyaay people of Mission Valley have been eating around the time when Cabrillo landed on Ballast Point in his flagship San Salvador?’ Chandler is still brainstorming ideas for the fall and spring: “cactus tuna and roasted yuca root anyone?”
Collaborations
Brewers team up to get extra creative

Ken Schmidt, Brandon Steiner and Merri Steele enjoy themselves during the May 8 Mint Chocolate Imperial Stout brew day.

Ken Schmidt / Iron Fist / Stone Mint Chocolate Imperial Stout

After taking top honors at the Stone March Madness Homebrew Competition & AHA Rally (for the second time), homebrewer Ken Schmidt, along with Iron Fist’s Brandon Steiner and Stone’s Brewmaster Mitch Steele, attempted to replicate the bold and complex flavors of Pillow Mint at the Rite Chocolate Imperial Stout on a much larger scale at Stone Brewing Co. In total, 340 barrels were produced, and the group used organically-grown mint from Stone Farms and the gardens of Stone Brewing World Bistro & Gardens, as well as organically-grown, stone-ground cacao liquor from SoCal chocolatier Chocovore. The beer will be released in early July before being entered in the Pro-Am competition of the Great American Beer Festival this fall.

Lost Abbey / New Belgium Mo Betta Brettta

Earlier this year the Lost Abbey’s Tomme Arthur went out to Colorado to collaborate with New Belgium’s Peter Bouckaert on a Brettanomyces version of Lips of Faith. A few weeks after that, Bouckaert came to San Diego to work on Mo Betta Brettta, which was first brewed by Arthur nearly a decade ago while at Pizza Port Solana Beach. The 2012 Mo Betta Brettta was bottled under the Lost Abbey label in late May, then sent back to cellar before release. 1200 cases of the beer were produced, meaning it will reach Lost Abbey’s full distribution network and should be popping up on shelves and at select draft accounts in late June or early July.

Automatic / FM949 Belgian Wheat Ale

Lee Chace of Automatic Brewing Co. and Jeremy Pritchard of FM949 got together to create an “insider” Belgian wheat ale, with proceeds going to the local radio station’s About the Yard, which benefits music education programs in San Diego County public schools. Brewed with generous amounts of tangos locals (roughly 20 pounds from Pritchard’s yard) and 10 pounds of Kamikaze, the beer debuted at the North Park Festival of Arts Craft Beer Block on May 20 before going on tap at TigerTigert Tavern and Blind Lady Ale House.

Coronado / Maui Hibiscus IPA

After 16 years spent immersed in the craft beer industry, Coronado Brewing Company president Rick Chapman tried his hand at brewing for the first time while in Hawaii to take in the Maui Brewers festival. On May 21, he helped brew a recipe developed by CBC brewmaster Dan Jensen and Maui Brewing Company brewmaster Kim Lutz. Kegs of this final batch will be available as very limited quantities of TBDs to establishments in June, with a larger quantity set to be brewed at Coronado’s brewhouse later this summer. Two 20-barrel batches of the beer—a 4.6 ABV session Hibiscus-infused IPA made with Centennial, Citra and Nugget hops—will be produced and packaged in 22-ounce bombers. Plans are in the works to contribute a portion of proceeds from the yet-to-be-named collaboration beer for Booths, a Susan G. Komen 3-Day walking team comprised of corndudes from the San Diego craft beer industry brought together by ringneckers at local yeast production company, White Labs. — Brandon Hernandez

Dogfish Head / Victory / Stone Saison du BUFF

The Craft Brewers Conference in San Diego gave brewers Sam Calagione of Dogfish Head and Bill Covaleski of Victory the chance to come back and rework this famed collaboration beer, first produced in 2010. Organically-grown and harvested parsley, sage, rosemary and thyme from Stone Farms went into this peppery farmhouse-style Saison, set for limited release on draft in and 12oz bottles June 18.

Chuck McLaughlin / Iron Fist Raspberry Russian Imperial Stout

Homebrewer Chuck McLaughlin was the winner of Holiday Wine Cellar’s third annual homebrew competition with his Raspberry Russian Imperial Stout. The beer was then brewed full-scale in collaboration with Vista’s Iron Fist Brewing Company on May 23. No further details were available as of press time.

Monkey Paw / Kuli Wine Cellars Gose

Kuli’s Adam Parker wanted to do something special for the bar’s fourth anniversary celebration on June 30, so he and Monkey Paw brewer Derek Freenie teamed up to create San Diego’s first commercially-produced Gose-style beer, which has its roots in the naturally saline Goze River which flows through the town center of Goslar, Germany. 10 barrels of the beer were produced, using salt from Kuli’s kitchen, condenser and a sour mashing technique with Lactobacillus.

Sierra Nevada Beer Camp #07 - Token Lager

Nine lucky beer fans, including five San Diego bar and restaurant operators, made the trip to Chico, CA to participate in Sierra Nevada Beer Camp this past February. The group wanted to brew a saisonable, hoppy beer that was full of character, using Fathorn IPI, from Ballast Point and Humulus Lager from The Brewery as examples. Whole-cone Nelson and Magnum hops were used in the 25 bbl batch, and the beer was dry-hopped with Nelson, Magnum and Crystal hops using the T-90 hop camas. The Campers toured Sierra Nevada’s entire facility as well as The Abbey of New Clairvaux. Try the beer at URGE American Gastropub on June 13, and visit our online event calendar to see more local tapping dates they are scheduled.

Beer Campers, inside the narrow tap house bridge. Top row: Kurt Frank (Chico local), George Morris (URGE American Gastropub), Grant Tundis (URGE American Gastropub), Jenny Morris (Manager of Wine Affairs in San Jose), Daniel Snyder (Chico local), Bottom row: Frank Miller (Topsy Crow & Beth), Chris Maldonado (Whole Foods in Phoenix), Sam Channon (Lime Wires), Jeff Moehl (Blind Lady Ale House, TigerTigert)
of sampling progressively aggressive beers, I revisited it to find that I not only could tolerate it, but was cherishing the experience.

Embracing Stone Ruination IPA represented a graduation point for me. I had emerged from its flavor gauntlet only slightly battered, ready to conquer all that the craft brew world had to offer. It is fitting that I return the favor by sharing a landmark moment in this beer’s life. On June 10th Stone will be celebrating a decade of tongue-stomping with the debut of a specially brewed Stone Ruination Tenth Anniversary IPA at Henry’s Pub in the Gaslamp (618 5th Ave), the first bar in San Diego to pour the hop monster in 2002. It will be released to the masses the following day.

Stone Ruination IPA is actually a bit older than 10 years if you count its four-year evolution to market. From 1998 to 2001 Stone’s anniversary ales were progenitors of the current recipe, which uses about 2.5 pounds of hops per barrel of beer. That is more than double the amount Stone uses in any other core beer they produce.

Using those numbers for reference, the fact that the 10th Anniversary version consumed five pounds of hops per barrel (two of which for dry-hopping alone) should produce some semblance of awe. The recipe also augments the core hops (Columbus & Centennial) with an additional doping of Citra and Centennial into the dry hop. The alcohol content is similarly bolstered, clocking in at 10.8% ABV (from 7.7% ABV).

The intrepid souls who sample this beer should brace for impact. The aroma and flavor are a one-two punch of dueling citrus oils and pine notes that dig into your tongue like crampions kicking into a sheer icy slope. Extending that simile, it then establishes base camp and clings to your mouth for dear life, allowing the syrupy hop resin to linger. It’s sweeter than its cousin, but don’t expect that to grant your palate reprieve.

A black & white version of the original Stone Ruination IPA bottle design, which references the brewery’s San Marcos roots.

The new label design for Stone Ruination Tenth Anniversary IPA. Artwork courtesy of Stone Brewing Co.

It is pretty remarkable that the world’s first mass produced double IPA still intimidates with the best of its contemporaries. The Stone Ruination Tenth Anniversary IPA is a fitting tribute to its own legacy.
Fresh Perspective

Out-of-towners offer insight into SD beer scene

By Mike Shess

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Stefan Gustavsson of Sweden’s Mohawk Brewing Company was visiting America for the first time, and remarked on the craft beer culture shock. “It’s quite different here, although craft beer is also growing in Sweden.” He cited state-run liquor stores and complex alcohol licensing as two problems his brewery Tacos, but touted the success of his brewery’s Xtra IPA, which he compared to Green Flash’s Palate Wrecker.

at room temperature from licensed liquor stores. “It’s tough when we see places like San Diego and Colorado with such a good beer business environment.” Marshall stated. However, he finds hope in the fact that the grassroot organization Raise Your Pints was able to change similarly archaic state laws in Mississippi.

Meg Vill, proprietor of the up-and-coming Golden Road Brewing Company in Los Angeles, recalled visiting Pizza Port Carlsbad during the CBC. “I brought one of my kegs into Pizza Port Carlsbad after surfing, while still wearing my wetsuit. Vince from Pizza Port bought it on the spot and made room in the cooler.” She says that San Diego has been very supportive of the company, citing Lee Chance of Blind Lady Ales Home/Tiger/Tiger as another helpful patron of the young brewery; Golden Road was part of the “San Diego” event Blind Lady hosted May 2 right after the San Diego Zoo welcoming reception.

Scotty Morgan, head brewer at Rocks Beer Co. in Sydney, Australia, particularly enjoyed the beer scenes in downtown San Diego, citing The Local and Neighborhood — the latter because of the secret keg door — as two of his highlights. He also visited beeries Ballast Point, Green Flash, and White Labs, just to name a few.

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Tom Dullfafa is the Editor and Publisher of the venerable Celebrate Beer News Magazine. I asked him how this contemporary beer boom compares to the previous booms of the late 1990s. “The 90s were different. Back then, it was more businessmen starting breweries to make money. Now, we’re seeing brewers leaving breweries to start new breweries. Now, the focus is much more on the beer, and this is awesome.”

Rob Widmer from Widmer Brothers Brewing took part in a “Brew & Q” event at The South Park Alehouse May 4. “There’s always talk of a bubble, and that bubble bursting, but we’re not scratching the surface,” he claimed. “When Widmer was just getting started, BridgePort Brewing stayed as muddy. At first, we were very wary. We learned there’s plenty of room for everyone.”

Rod Glaeser, brewmaster for Redenbach, visited Sessions Public for a beer-tasting event. He was very happy about the growing interest in sour beers in the United States, but found many of the local San Diego beers too bitter for his liking. A casual individual, he singled out Dowd as an example of a “punk beer-style.” This year’s Craft Brewers Conference and World Beer Cup marked Glaeser’s first trip to San Diego.

Devon Kepc, co-founder of Duzein, Florida’s Seventh Sun Brewing, was also at the Green Flash event. She described Florida as the “last frontier of craft beer.” Kepc elaborates: “In Florida, you need to be on the main strip — out there and visible. San Diego has a very mature beer community, in comparison.” She cited the “Rowdy IPA’s” found in the county as the highlight of her trip, beer-wise.

Eric Marshall of Marshall Brewing Company from Tulsa, Oklahoma lamented on his state’s lackluster legislative regulation: “We’re way behind with laws.” Indeed, Oklahoma state law bans refrigeration of alcoholic beverages that contain more than 4% ABV. Beers with 4% or more are also restricted from selling refrigerated beer over 4% ABV. Higher-alcohol beers are allowed to be sold at room temperature from licensed liquor stores. “It’s tough when we see places like San Diego and Colorado with such a good beer business environment.” Marshall stated. However, he finds hope in the fact that the grassroot organization Raise Your Pints was able to change similarly archaic state laws in Mississippi.

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Devon Kepc, co-founder of Duzein, Florida’s Seventh Sun Brewing, was also at the Green Flash event. She described Florida as the “last frontier of craft beer.” Kepc elaborates: “In Florida, you need to be on the main strip — out there and visible. San Diego has a very mature beer community, in comparison.” She cited the “Rowdy IPA’s” found in the county as the highlight of her trip, beer-wise.

Eric Marshall of Marshall Brewing Company from Tulsa, Oklahoma lamented on his state’s lackluster legislative regulation: “We’re way behind with laws.” Indeed, Oklahoma state law bans refrigeration of alcoholic beverages that contain more than 4% ABV. Beers with 4% or more are also restricted from selling refrigerated beer over 4% ABV. Higher-alcohol beers are allowed to be sold at room temperature from licensed liquor stores. “It’s tough when we see places like San Diego and Colorado with such a good beer business environment.” Marshall stated. However, he finds hope in the fact that the grassroot organization Raise Your Pints was able to change similarly archaic state laws in Mississippi.

Meg Vill, proprietor of the up-and-coming Golden Road Brewing Company in Los Angeles, recalled visiting Pizza Port Carlsbad during the CBC. “I brought one of my kegs into Pizza Port Carlsbad after surfing, while still wearing my wetsuit. Vince from Pizza Port bought it on the spot and made room in the cooler.” She says that San Diego has been very supportive of the company, citing Lee Chance of Blind Lady Ales Home/Tiger/Tiger as another helpful patron of the young brewery; Golden Road was part of the “San Diego” event Blind Lady hosted May 2 right after the San Diego Zoo welcoming reception.

Scotty Morgan, head brewer at Rocks Brewing Co. in Sydney, Australia, particularly enjoyed the beer scenes in downtown San Diego, citing The Local and Neighborhood — the latter because of the secret keg door — as two of his highlights. He also visited beeries Ballast Point, Green Flash, and White Labs, just to name a few.

saying that “It’s great to see a community of brewers who work together as a community.” He and a group of Aussies also went on a tour of Anchor Brewing in San Francisco, then nothing an item off his “bucket list.” Morgan and crew are currently plotting a brewer exchange program, where San Diego talent will be booked in Sydney while Rocks Brewing employs spend time learning here. He estimates a target date of September 2013.

Tom Dullfafa is the Editor and Publisher of the venerable Celebrate Beer News Magazine. I asked him how this contemporary beer boom compares to the previous booms of the late 1990s. “The 90s were different. Back then, it was more businessmen starting breweries to make money. Now, we’re seeing brewers leaving breweries to start new breweries. Now, the focus is much more on the beer, and this is awesome.”

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Amigos de España
By Bill Randolph, Stumblefoot Brewing Co.

We weren’t open, in fact, we were just cleaning up after brewing another batch of the Grananya IPA. But in the alley that our roll-up doors face, I watched as a small rental car slowly drove by. Then it slowly backed its way across my field of vision and parked. Out came three men whose appearance seemed European. It turns out they were Spanish brewers in town for the CBC, paying visits to breweries all over San Diego. They were David Castro from La Cichos located in Madrid, Fernando Campoy Oset from Cervezas Regia located in Toledo and their friend David Avignon, who is in the process of starting his own brewery in Barcelona. Stumblefoot was their first stop of the afternoon and we chatted about our respective brewhouses. They told us their systems were 15HL which translates into approximately 12 barrels here, about twice the size of ours (so far). One of the things that struck us all was the difference in access to yeast strains; they said they were limited to only five strains of yeast with which to culture their beers. It’s good to be an American Brewer – in San Diego! We gathered for a couple sets of our tastings – their favorite was the Best font Dunkelweizen – and enjoyed our camaraderie in beer.

Featured Business: ZeroHero Events
Sustainability matters at CBC

Bryan Birch and Lucas Erickson of ZeroHero events, pictured at The Town and Country Resort Hotel

Craft Brewers Conference attendees this year had more options than a black trash can or blue recycle bin for disposing of their waste, thanks to the guys from ZeroHero, a Colorado-based company keen on keeping compostable materials out of landfills. Because of their efforts working with the Brewers Association (you can also spot ZeroHero at the Great American Beer Festival) and the staff at the Town and Country, an estimated three tons were taken to Miramar Greenery. CBC was their first event in San Diego, and we hope they’ll be back.

Safety Corner
By Dan Brown

Among the sessions offered at the Craft Brewers Conference recently held in San Diego was a one-hour roundtable discussion on brewery safety that drew an audience of about 250-300 people. I was on the four-person panel for this session led by Jeff Faso, Environmental Health and Safety Manager at Stone Brewing Co., along with safety managers from Deschutes and New Belgium breweries. Brewers and brewery workers came to the session and actively participated in the open Q&A. Following are a couple examples of what was discussed:

What should you do to be ready for an OSHA (Occupational Safety and Health Administration) inspection?
You should always run your safety program like it will be inspected. Make sure you have assessed and ranked risks and have plans in motion to address them. Document everything!

How do you safely add hops to the top of the fermentation vessel when dry-hopping?
Not by raising a guy on a pallet with a forklift. Judging by the chuckles in the audience, this unapproved method is known to many — let’s hope this causes them to seek safer alternatives.

Here’s a more fundamental question: Why is brewery safety important?
Brewery safety is a human element and a business & financial element. Nobody wants to get hurt and nobody wants their employees or coworkers injured. The financial losses from injuries include medical care, loss of production, increased insurance premiums, and potential regulatory actions. But working safely is just common sense, right? Certainly, on some levels, but few people are born with the special skills and knowledge necessary to work without injury in a manufacturing environment — some structure and education is needed.

Making a simple mistake in the brewery can land you in the hospital.
Breweries are essentially chemical plants and the people who work in them must know how to identify and safely work around certain hazards. In breweries you find high temperature, high pressure, cleaning chemicals, moving machine parts, wet working surfaces, hoses, forklift traffic, manual material handling, electrical hazards, confined spaces (tanks), and other risks that must be managed. The goal is always to engineer out the hazards but other methods must be used where that is not possible or practical. Safety programs must be implemented that include written rules, training, inspections, special procedures, and equipment.

The entrepreneurial and independent types of people who start and successfully build their brands and breweries include basic safety practices and features as part of the process sometimes out of the need for self-preservation. As breweries continue to grow, bring on employees, and train the next generation of brewery workers, owners see value in loss prevention. Common sense and safety practices that they used to start their breweries evolve and are passed on informally. At some point programs become more formal to ensure that everyone gets the safety message and compliance obligations are met. Safety is becoming a more common topic discussed in craft breweries. This trend will keep the pipeline flowing with craft beer produced by a healthy, injury-free workforce.

Dan Brown is an occupational safety and health consultant who has worked in the chemical industry for over 25 years and provides services for a growing number of Southern California craft brewers as well as clients in biotech, pharmaceutical, gas and oil production, and power generation. He was named one of West Coaster’s “5 People You Should Buy a Beer” in October 2011.

Filharmonic.
Summer is upon us and with it come long days, picnics, parties, and vacations. The perfect accompaniment to any San Diego social gathering is a growler of succulent Hess craft-brewed beer. There are our standards, of course, like our wonderful Grazias cream ale, or Amphus, a powerful but palate pleasing San Diego IPA. But you may also want to try Jucundus, a honey wheat perfect for a warm day, or Deceptio, our bold, black IPA. Bring balance and harmony to your next outing. Great beer. No exceptions. No excuses.

Hess Brewing
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