

Beach & Bay PRESS

THIS WEEK



Service industry volunteers help clean up Pacific Beach

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PBTC proposes new off-leash dog park at Crown Point

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CALIFORNIA BURRITO LOVE

Because National Burrito Day is April 4, and because burritos are basically the perfect beachside food, and because they are so delicious – we put together a guide to some of the best burritos at the beach. Hungry?

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California, carne asada, pollo asada, veggie, and breakfast burritos from La Perla Cocina Mexicana in PB.

THOMAS MELVILLE / BEACH & BAY PRESS

New brewer creates new brews for Pacific Beach AleHouse

By DAVE SCHWAB | Beach & Bay Press

Pacific Beach AleHouse has a new head brewer and a refreshing lineup of new craft brews.

Dan Enjem, head of the brew crew at the Alehouse, started out home brewing in 2005.

After working eight years for Adventure 16 in the outdoors industry, Enjem found himself refocusing again toward brewing, taking prerequisite courses hoping to get into UC San Diego's inaugural brewing program.

"Then I got a job at Thorn Street Brewery in North Park when they first started out, then worked for Ballast Point in Scripps Ranch and Miramar," Enjem said of his apprenticeship. "It was high-volume, fast-paced, brewing about 3 1/2 to four times a shift. We made 43 different beer styles."

Then he heard about the opening at PB AleHouse, assuming the helm of the brewing room in the back of the pub at 721 Grand Ave. in November 2018.

PB AleHouse has served its own house-brewed beers for the past decade, which made it a perfect fit for Enjem. "I don't like doing the same thing over and over again," he said. "I really like to mix it up, do something different all the time."



Dan Enjem is head of the brew crew at the PB Alehouse.

Enjem has brought his 10-plus years of brewing experience to relaunching PB Alehouse's brewery. Two of his most recent craft creations are SunSetter Raspberry Berliner Weisse and Crystal Pier Pale Ale.

Outlining the brewing process at PB AleHouse, Enjem noted it involves a seven-barrel system meant to make about 250 gallons (about 14 kegs) per barrel. The

grain goes into the mash tub with a false bottom, which separates the solids from the liquid that is boiled for an hour or more.

Then it gets cooled down in a fermenter at a temperature of 52 to 70 degrees. After that, the yeast is drawn off and the brew is put into a different, finishing tank where it gets carbonated, before being put in a cold box for storage.

NATIONAL BEER DAY

Celebrate National Beer Day at Pacific Beach AleHouse's craft beer launch party on Sunday, April 7 from 3 to 7 p.m. The fest will feature \$3 AleHouse drafts and \$5 AleHouse flights.

"The fermenting takes a week to two weeks depending on the beer," Enjem said.

Enjem's personal stamp is on all the brews he crafts. And what he makes offers something to please nearly everyone regardless of age or taste.

"When I came in I changed the recipes and brought in new ones," Enjem said. "I have a Japanese lager that is really light and drinkable. A blond ale that's very light for novice beer drinkers who want something smooth. I've got a red, a stout and a Berliner Weisse that has raspberry in it."

"Basically, I'm doing a new brew every two weeks," said Enjem who favors IPAs and Belgian beers, which he said are distinguished by their "yeast that is sourced from the region," giving them their distinctive flavor.

Enjem urged people to come out and celebrate National Beer Day at Pacific Beach AleHouse's craft beer launch party on Sunday, April 7 from 3 to 7 p.m.

ANOTHER BETTER BUZZ COFFEE COMING TO PB

Another Better Buzz is coming to PB, and La Jolla. The growing coffee company recently announced that it is opening two new locations this spring. A coffee bar with a drive-thru window and a rooftop deck will open in May at 822 Grand Ave., and a new cafe with folding-glass doors and a wrap-around patio will open in June in La Jolla at 909 Prospect St.

The La Jolla location will feature a menu similar to the Better Buzz location in Hillcrest. The company currently also operates locations in Mission Beach, Point Loma, Fashion Valley, Encinitas, and San Marcos. For more information, visit betterbuzzcoffee.com.

OCEANA COASTAL KITCHEN KICKING OFF RUM SOCIAL SERIES

Using their Rum Social "passport," guests may receive one signature Catamaran rum cocktail and a Catamaran rum tasting guided by one of Malahat's founders, Ken Lee. The cocktail and tasting at the Catamaran Resort Hotel and Spa from 5:30 to 7:30 p.m. Wednesday, April 24, will be paired with views of Mission Bay while the sun sets, live music and passed appetizers.

The signature cocktails include: Cat Collins with Catamaran rum, soda, lemon, simple syrup, on the rocks and garnished with a lemon and cherry; Cat Dark & Stormy with Catamaran rum, ginger beer, on the rocks and garnished with a lime; and Cat & Cola with Catamaran rum, Pepsi, on the rocks and garnished with a lime.