

'AMERICAN IDOL' | EXTRA, B1

THE RIGHT NOTE

SC'S DURBIN AMAZES WITH 'MAYBE I'M AMAZED'



SANTA CRUZ MUSIC | GUIDE, D1

LOCAL R&B SINGER HAS BIG YEAR AHEAD

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ADULT EDUCATION



LARISSA MUELLER/SENTINEL

Mark Taylor explains the mechanics of the backyard gravity-fueled beer-making sculpture at his Capitola home Tuesday. Hot water from the top tank flows through grain in the center, and the malt sugar collects in the bottom tank. After this, yeast is added to begin fermentation. Taylor is teaching home-brewing courses at Cabrillo College.

Hopping into HOME-BREWING

Popular Cabrillo College course offers entry into growing hobby

By TOVIN LAPAN
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CAPITOLA — Four years ago, local handyman Mark Taylor sent proposals to four community colleges for a beer home-brewing course he wished to teach.

The colleges' reaction was as flat as a glass of beer left out overnight.

While they did not believe Taylor would find that much interest in a home-brewing course, he remained confident. Cabrillo College offered to let him try it out, and the first session filled up with 17 students — one short of capacity.

Taylor has offered the course three times a year ever since. The upcoming spring session has already filled up, but aspiring hops handlers can take a private lesson



LARISSA MUELLER/SENTINEL

Roasted barley flows through Mark Taylor's fingers into a bowl atop a scale in his Capitola home Tuesday.

SEE BREW ON A2

'I was turned on immediately by the whole process. I liked the alchemy of it all, taking ingredients and creating something completely different.'

MARK TAYLOR, teaches home-brewing classes at Cabrillo College

BREW

Continued from A1

or wait for the summer installment.

Taylor was sure the students would turn out because he still vividly remembers the day he became hooked on home-brewing 12 years ago.

"I was turned on immediately by the whole process," he said about a one-day class he took at Seven Bridges Cooperative on River Street. "I liked the alchemy of it all, taking ingredients and creating something completely different. After the class I bought a starter kit, went home and brewed it, and I haven't stopped since."

The timing of Taylor's decision to start teaching the course was fortuitous, coinciding with a boom in do-it-yourself brewmasters.

Home-brewing has increased in popularity recently, along with the proliferation of craft microbreweries. The American Homebrewers Association says there are 750,000 home-brewers nationwide. The association says its surveys showed a 20 percent increase in home-brewing in the five years from 2004 to 2009.



LARISSA MUELLER/SENTINEL

Mark Taylor enjoys the fruits of his labor in his Capitola home Tuesday. Taylor teaches a home-brewing class at Cabrillo College.

In Santa Cruz there are two home-brew clubs, the Zymurgeeks, which Taylor is a part of, and the Redwood Coast Brewers Association.

Today, Taylor brews beers from scratch regularly, and has four beers on tap in his converted refrigerator — adorned with bumper stickers with slogans such as "I brew therefore I am."

Taylor offers a one-day beer-tasting class at Cabrillo in which he introduces participants to brews and

beer styles from all over the world. He also offers a five-week comprehensive course in home-brewing, and is planning on teaching a one-day home-brewing crash course this summer as well.

He enjoys creating his own recipes, but has no plans to brew commercially.

"At home it's fun, and you save money if you drink a lot of beer," he said. "Brewing commercially is work, but teaching is a blast."

Every winter, Taylor and

AT A GLANCE HOME-BREWING CLASS

Mark Taylor's five-week home-brewing course offered through Cabrillo College's extension classes starting March 13 is currently full. However, Taylor plans to offer the five-week comprehensive course again in July. Also, in June, Taylor will hold a one-day beer-tasting class and a one-day crash course in home brewing.

■ For more information visit Taylor's blog, www.backyardbrewer.blogspot.com.

■ Information on Cabrillo's culinary extension classes can be found at cabrillo.edu/services/extension/culinary.html.

■ Local homebrewing clubs: Zymurgeeks, www.zymurgeeks.org or Redwood Coast Brewers Association, redwoodcoastbrewers.org.

his wife travel to San Miguel de Allende, Mexico, where he also teaches.

"The home-brewing community down here is like what it was here 20 years ago, but it's growing every year."