

Keystone Homebrew Supply Newsletter

June 2007

Greetings from Keystone Homebrew!

It has been a while since our last newsletter and I apologize for the delay. Both stores have been busy, which means I have been busy. So we have lots to tell you about in this issue!

As always, this newsletter details tons of events and activities for everyone to participate in and enjoy. I encourage everyone to sign up for our e-mails which will keep you in the loop between newsletters and allow you to take advantage of our spontaneous events which seem to break out on a regular basis.

Since our last printed newsletter we have:

- Survived the Christmas shopping frenzy
- Had an e-mail-only inventory clearance sale
- Celebrated the new year
- Counted our inventory
- Graduated a new class of BJCP judges
- Had three educational brewing classes
- Co-sponsored a seminar on Brettanomyces with White Labs
- Had a Brutocao wine dinner
- Sold our hop rhizomes
- Sold frozen grapes in our Brehm spring sale
- Sighted Keystone customers at six KisE events
- Celebrated National Homebrew Day with a Big Brew
- Hosted ten homebrew club meetings

Don't feel bad if you missed out because there are always more events coming like:

- Educational brewing classes
- Spring wine tastings
- Keg only competitions
- Brew at the Zoo and other KisE events
- Keystone Family Picnic
- KisE Challenge

But do yourself a favor and sign up for our e-mails and take advantage of all Keystone Events including the spontaneous one that just might pop up tomorrow!

Ferment on!

—Jason Harris

THE KisE ("KISSY") CHALLENGE

We are proud to announce the first **Keystone is Everywhere** (KisE) Challenge. (No, lucky for you, there is no kissing involved.) You'll need three things to participate:

1. an official Keystone Homebrew t-shirt
2. a camera
3. the official KisE Challenge List

Here is how it will work. On June 1 we will present the official KisE Challenge List of places, people, and events. Each will be worth a certain point value. Participants will have until June 30 to take pictures of as many KisE Challenge List items as possible. The participants with the most points will win:

- 1st place** \$100 gift certificate to Keystone Homebrew or a 15% discount on all items purchased at Keystone Homebrew through the end of 2007
- 2nd place** \$50 gift certificate to Keystone Homebrew
- 3rd place** \$25 gift certificate to Keystone Homebrew

Prizes will also be awarded for the funniest, most creative, and best overall pictures. **Entries must be submitted in electronic format** via e-mail or by dropping off a CD or DVD at one of our stores. The KisE Challenge List and contest rules will be sent to our e-mail list, available on our Web site, and available at both stores starting June 1, 2007.

KEYSTONE is EVERYWHERE (KisE) EVENTS

As you may have noticed, Keystone Homebrew Supply attends many of the area's premier craft beer festivals and brewing-related events in an effort to promote awareness about Keystone Homebrew Supply. We have been rewarding our loyal customers who help us spread the word with KisE (pronounced "kissy") credits.

When we announce that we will have a Keystone representative at a selected event and you wear a Keystone shirt to the event, just track down the Keystone representative and you will receive a special promotional reward the next time you visit one of our stores. So far this year Keystone has announced six KisE events, each one offering a \$5 store credit, adding up to \$30 in store credit.

(continued on page 2)

The KisE events so far this year have been:

Philly Craft Brew Fest
 Michael Jackson's beer tasting at the University of Pennsylvania
 Brewers Plate
 Friday the Firkenteenth at Grey Lodge Pub
 Manayunk Brew Fest
 Sly Fox Goat Races (pictures are on our Web site)

Upcoming KisE events will include Stoudt's Brewfest, Bear Creek Beer Festival, Brew at the Zoo, Harvestfest in Bethlehem, Allentown Brew Works' Beer Festival, and many more to be announced. (If you know of any local events that you think Keystone should attend, please let us know!)

So get a Keystone shirt today (on sale, see coupon page 7) and proudly wear it at all local beer and wine events. Who else pays you to go to beer and wine events?!? It would be just plain crazy not to wear a Keystone shirt. See you there!

BREWERS BRAWL KEG ONLY (KO) COMPETITION

Thursday, July 19, 7 P.M.

Keystone Homebrew Supply-Montgomeryville's Keg Only Competition is coming up, so get brewing! We'll have a ball at this brawl, deciding whose beer is best, and everyone gets to vote in the People's Choice category.

We'll have more details in upcoming e-mails and on our Web site, but here are the basic rules:

1. Beers must be presented in almost full, 5-gallon kegs (they will be weighed).
2. Winners will be given a \$50 gift certificate to Keystone, and a free pass into the Brew at the Zoo Beer Festival.
3. Winning brewers must be willing to have their beer served at the Brew at the Zoo Beer Festival. Credit will be given to each brewer.

YOU BE THE JUDGE! BREWERS BRAWL, SUMMER 2007

Join us for the judging of the Brewers Brawl Keg Only Competition on Thursday, July 19, at 7 P.M. All you need is thirst and an opinion! Taste a variety of great beer and have your voice heard. Each person will receive a score card and the brewer with the most votes wins.

BREW AT THE ZOO BEER FESTIVAL

Saturday, July 28, 6-10 P.M.

The fourth annual brew fest at the Elmwood Zoo in Norristown, PA. Not only do you get to walk with the animals, you get to drink with the animals, and by the end of the night you might actually be talking to the animals. Admission gets you a glass and free samples from many great breweries from across the region. There will be food and fun and a whole bunch of fine breweries, plus the winning beers from Keystone Homebrew's Brewers Brawl KO Competition.

Best of all, this event benefits the United Mitochondrial Disease Foundation, a very worthwhile organization dedicated to finding a cure for this tragic cellular disease that strikes children and adults. Read more about them online at www.umdf.org. You can buy tickets, and get the latest information, at www.brewatthetoo.net.

Show your homebrewed pride by wearing your Keystone colors: Anyone spotted wearing a Keystone Homebrew t-shirt at the festival will receive a \$5 KisE credit to the store.

E-MAIL UPDATES FROM KEYSTONE

While our newsletters cover most of the major Keystone events and sales, some activities and special sales are too last minute to make it into print. We rely on e-mail to keep our customers up-to-date with the latest news.

Our e-mails do not come with any attachments or junk. We hate spam as much as you do, so we will never share your address with anyone. Finally, we will stop e-mailing you at once if you get tired of receiving extra-special deals and beer- and wine-event news.

So with all of that in mind, there's no reason not to sign up. Sign up via our Web site or send us an e-mail request.

Save a Tree or Three

Our newsletters are delivered straight to your door but they are also available on our Web site.

We are now taking requests to stop sending printed newsletters to customers who prefer just e-mail. To take part, just send us an e-mail, with "save a tree" in the subject line. Please include your name, phone number, and the e-mail address you want us to use.

BREWING CLASSES

Keystone Homebrew is offering two brew classes: one for first-time brewers, and one for intermediate-level brewers. Both are led by Alan Folsom, four-time winning DelVal Homebrewer of the Year and Keystone employee. Keystone Homebrew will be partnering with Studio M Foods which features an in-house cooking classroom, catering services, and fresh and frozen foods to go. Each class lasts about 2 hours, costs \$30, and will be limited to 12 participants.

Directions to Studio M (located 30 seconds from Keystone Homebrew, Montgomeryville) and other information can be found at www.studiomfoods.com. Contact Keystone, Montgomeryville with payment information to secure a place: (215) 855-0100.

Intro to Brewing Class

Wednesday, June 20, 7 P.M. This class for the first-time brewer will be led by Alan Folsom, who will explain the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew.

"The Next Step" Brewing Class

Wednesday, May 23, 7 P.M. This class is geared toward the new brewer who has brewed some beer kits and is ready to learn the next step in homebrewing. In this class we will concentrate on beer ingredients and how they influence the final flavors. We'll discuss in detail specialty grains, hop varieties, yeast strains, and how to use all of it in a batch of beer, followed by a less-intense discussion on water. We'll brew up a Keystone beer kit, which is extract based with specialty grains, fresh hops, and liquid yeast. We will taste and discuss your homebrews and ours, so be sure to bring some. We recommend brewing at least one extract batch before attending this class.

WAR OF THE WORTS REPORT

The twelfth annual War of the Worts was a huge success! We had a tremendous response with possibly the most entries ever. Thanks goes to Competition Organizers—Vince Galet, Jason Harris, and Al Folsom—who did a great job in coordinating all the entries and judges. Thanks also goes to the sponsors for donating great prizes. Check out the full list of sponsors at www.keystonehops.org.

Here are the stats:

443 total entries
158 individual brewers
40 judges
17 stewards
27 categories
54 prize sponsors

Congratulations to all the Keystone Homebrew customers who won, especially Tim Caum who won Best of Show with his Maibock. Tim was kind enough to share his winning recipe with all of us (see below). Thanks, Tim!

BEST OF SHOW RECIPE

Tim advises, "I get consistently poor extraction, so I think most people should probably back off on the malt."

Tim's All-Grain Maibock

Grain Bill (for 5 gallons)

8 lb. Pilsner malt
8 lb. Munich malt
1 lb. 20°L crystal malt

Mash

30 min. protein rest at 120°F
70 min. starch conversion at 150°F
Mash out at 170°F

Boil

Total time 75 min.
55 min. 1.5 oz. Hallertau (4% AA)
5 min. 1 oz. Hallertau (4% AA)

Fermentation

Wyeast #2206 Bavarian yeast
O.G. = 1.070
Primary 12 days at 45°F (Gravity = 1.022)
2 days at 68°F
4 weeks at 32°F (F.G. = 1.020)

Our Extract Version

(Now Available as a Keystone Kit)

8.8 lb. Weyermann Munich amber malt extract
1.4 lb. Alexander's pale malt extract kicker
1 lb. 20°L Briess crystal malt
2 oz. Hallertau hop plugs for 1 hour boil
1 oz. Hallertau hop plugs for last 5 minutes
Wyeast #2206 Bavarian Lager, or Wyeast #2112 California Lager yeast (can be fermented in warmer temperatures)

NEW PRODUCTS AT KEYSTONE HOMEBREW SUPPLY

Brew Kettles from Converted Kegs For those of you looking to get into all-grain brewing, bump up to 10-gallon batches, or simply start doing full-wort boils, we are now stocking your dream come true. We're offering Sanke kegs converted into 15-gallon brew kettles, complete with thermometer, stainless steel ball valve, and bazooka T-screen with adapter (for use as a mash tun)—all for \$225. We're also selling the modified keg alone for \$120.



We'll be ordering these on a regular basis, but keep in mind we can only stock a limited quantity at any time.

Kryptonite, the famously hoppy pale ale from Larry Horwitz of Iron Hill Brewery, has come to Keystone Homebrew Supply. If you've tried it, you want Kryptonite as badly as Superman's nemesis Lex Luther.

So, we have a 5-gallon extract version developed by the Brewmaster himself, that is now available for you to try at home. This ridiculously hoppy ale will take you to new places in brewing. Derived directly from Larry's original recipe, hops are added to the mash, during wort runoff, in the boil, at knockout, through a hopback, and in the fermenter, twice! Anything this hoppy must be good. Compare yours to Larry's: the next batch of Iron Hill's Kryptonite should be on tap this fall, but until then, brew your own, Lex!

White Labs Yeast Great news! Finally, Keystone Homebrew Supply has joined the White Labs family. Don't worry, Wyeast fans, we will still carry the full range of Wyeast yeasts in the Activator packs. Keystone customers will now have a choice between Wyeast and White Labs yeast, both \$6.95 (see coupon on page 7, save \$1.95). Montgomeryville will be our White Labs headquarters where we will stock the full complement of White Labs yeasts, while Bethlehem will have select strains on hand with the availability of a transfer from



Montgomeryville every few days. White Labs features over 30 standard beer strains, a dozen seasonal beer strains, and a half dozen specialty beer bacteria and tamed wild yeasts. Not to be left out are 10 strains of wine yeast and a malolactic culture. More information at www.whitelabs.com.

Corks & More Corks High quality, high grade, extra long, all-natural corks. Only the best corks for your best wines. These winery grade corks have hardly any holes or crevices and are the best choice for wines you plan on aging 10 or more years.



Multi-colored whimsical synthetic corks are now available at Keystone Homebrew. Reminiscent of tie-dyes, each colorful cork is as unique as each of our customers. Both functional and intriguing, every cork pulled out of a bottle of your homemade wine is sure to bring smiles to the faces of your thirsty friends and family.



All corks at Keystone Homebrew are available in bags of 30, 100, or 1,000.

Island Mist Blueberry Pinot Noir A delicious, lighter alternative to everyday wines that you can make at home in as little as 30 days! These wine kits are super easy—just follow the simple instructions. A minimum amount of equipment is needed, and in no time you'll have 30 bottles of wine to enjoy the whole summer.

This latest addition to the Island Mist collection blends blueberries and Pinot Noir for a tangy, sweet burst of blueberry with the light-medium body and cherry-spice flavors of the Pinot Noir.

This wine maintains the smooth, easy-to-drink taste that makes Island Mist so popular. If you enjoy the Blackberry Cabernet or the Black Raspberry Merlot you'll be sure to fall in love with the new Blueberry Pinot Noir, just \$51.80.



Two Locations: Montgomeryville: 779 Bethlehem Pike, Montgomeryville, PA 18936

Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018

sales@keystonehomebrew.com

(215) 855-0100

(610) 997-0911

www.keystonehomebrew.com

Breathalyzers OK, it's time to get serious for a minute. While we all love a tasty beverage, drinking and driving is not OK. To help increase awareness of blood alcohol levels, we're offering two models of breathalyzers so you can know where you stand. Both are compact, accurate (± 0.01 at 0.10% BAC), run on two AA batteries (included), and come with a one-year manufacturer warranty.



AlcoScan (AL2500)

AlcoScan (Model AL2500) is a pocket-sized breathalyzer that features high accuracy and reliability with a compact design, available in silver or black. It requires no mouthpiece, so it is ideal for quick testing on-the-go. It's a super affordable breathalyzer at just \$49.95, but does require professional recalibration every 6–12 months.



AlcoMate Plus (AL5000)

The **AlcoMate Plus** (Model AL5000) is a premium breathalyzer that never requires calibration; the old sensor module is easily replaced by the user. It's used by professionals and samples deep lung alcohol levels by requiring a 4-second breath sample. \$114.50

Outdoor Smokers Just in time for summer barbecues, we're offering heavy-duty outdoor propane smokers: a standard model (30.75 x 18 x 16.6 inch capacity) for \$295 and an extra-large model (38.75 x 18 x 16.6 inch capacity) for \$350. Each comes with a front-mounted temperature gauge, a cast iron wood chip pan, sliding cabinet racks, marinate racks, and sausage hanging racks. These smokers are built by King Cooker, the same folks who supply our high-quality outdoor propane burners that we use for brewing.



Call us to order or to learn more about the other great features. Feel free to stop by and check out the one we used during Big Brew! Or see some mouth-watering pictures of it filled with meat on our Web site.

LIMITED HOP OFFERING

Mt. Rainier

We now have a brand new U.S. hop variety in stock called Mt. Rainier, which was originally cultivated in Oregon. Mt. Rainier has a complex parentage, including Hallertau, Galena, Fuggles, and other hops. It exhibits some noble hop characteristics, but is higher in alpha acid (currently 6.2%). The extraordinary aroma is reminiscent of licorice with a hint of citrus. Available in pellet form, we sell Mt. Rainier for \$1.10 for 1 ounce and \$3.95 for 4 ounces.



KEYSTONE'S ANNUAL FAMILY PICNIC

Saturday, July 21

Judy (you'll recognize her from the Bethlehem store) and Jim kindly welcome the Keystone family to throw a big summer picnic at their house. This July 21, we invite beer-, wine-, cider-, and mead-makers to bring their families and celebrate the summer with their homemade liquid creations. Judy and Jim have a great house located on 10 acres just 25 minutes from both Keystone Montgomeryville and Keystone Bethlehem.

The party starts at 4 P.M. and everyone is invited to camp out overnight for safety! DJ Peter* will play all kinds of music from African to Zydeco, including your favorites. So e-mail Peter your list of favorites at peter.blaikie@verizon.net or bring a CD of mp3 files. Kids (including the grown-up ones) can play volleyball, horseshoes, croquet, and even go jump on the trampoline. Soda, cups, plates, napkins, burgers, hot dogs, and a gas grill are provided. Picnickers should bring a tasty dish, dessert, or snack in addition to their much-loved homemade beer, wine, cider, or mead.

If you are interested in this year's picnic, please e-mail for more information and directions, or call us at Keystone Homebrew. Let us know how many people and what food you'll bring. In the meantime, check out the pictures from last year's picnic at our Web site.

*Hear Peter's Jazz show on WRDV, Thursday nights, 10 P.M. to 2 A.M., streamed live on the Internet at www.wrdv.org.

UPCOMING HOMEBREW CONTEST

The BUZZ Off

Saturday, June 9, at Iron Hill Brewery & Restaurant
3 West Gay Street, West Chester, PA 19380

The BUZZ Off is a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB). Brewers who win in the qualifying styles will be allowed to enter the MCAB national round.

The BUZZ Off is sanctioned by both the BJCP and AHA, and last year received over 280 entries. Both Keystone Homebrew stores are entry drop off locations from May 13 to May 26. For details, go to <http://hbd.org/buzz/>.

LEHIGH VALLEY HOMEBREWERS CLUB REPORT

The Lehigh Valley Homebrewers are busier than ever in 2007! For those who missed out on the recent case buy, coming up in June is the Big Bottle Case Buy, where enthusiasts pool their money to buy many cases of beer and create mixed cases for the lowest possible cost.

Mark Saturday, September 8 on your calendar for **Malt Madness**. The Lehigh Valley Homebrewers will host the Lehigh Valley's first AHA/BJCP-sanctioned homebrew competition at soon-to-be-opened Allentown Brew Works.

This fall, the club will be serving excellent homebrews at Harvestfest in Bethlehem and the Lehigh Valley Craft Beer Festival in November. If you missed May's Big Brew, don't forget the Bourbon Barrel Brew, also in November.

Check out the club's new and improved Web site www.lehighvalleyhomebrewers.org for event updates, to get on the e-mail list, and to exchange a few ideas with your fellow homebrewers between meetings in the chat forum.

MALT MADNESS HOMEBREW COMPETITION

September 8 at Allentown Brew Works

Start brewing now! This end-of-summer competition will be the newest beer competition in the region. This AHA- and BJCP-sanctioned competition is destined to become one of the region's largest; get entry forms and details at the Lehigh Valley Homebrewers improved Web site www.lehighvalleyhomebrewers.org.



MAPLE SYRUP EDUCATIONAL TASTING

Saturday, May 19, 2 to 5 P.M., Montgomeryville

Sunday, May 20, 2 to 5 P.M., Bethlehem

Join John Grinarm, our maple syrup producer, in an educational maple syrup tasting. Try various samples of this unique North American specialty food. Learn the difference between light, amber, and dark, as well as grades A and B of maple syrup. Ask our expert supplier questions about making and tasting maple syrup. Determine through tasting which type of maple syrup tastes best on your waffles, and which will taste best in your beer or wine. These tastings will be held during our spring wine tastings (see below).

John produces his syrup in Sommerset County Pennsylvania, and his syrup is available for purchase year round at both of our locations.

WINE TASTING EVENTS

Saturday, May 19, 2 to 5 P.M., Montgomeryville

Sunday, May 20, 2 to 5 P.M., Bethlehem

If you're a home winemaker, or curious about making wine at home, come enjoy our wine tastings. If you make wine from grapes, juices, fruits, honey, or from our super-popular wine kits, come share with your fellow winemakers. Everyone who brings a bottle gets a \$5.00 coupon to Keystone Homebrew Supply (limit one coupon per person).

Bring a lawn chair if you would like to sit. We provide cheese, crackers, and other snacks. These events are free. Each of these wine events will also including a maple syrup tasting. See article above more details.

Our wine tastings are held rain or shine at each store. These events get more fun each time, so don't miss 'em—mark your calendar now!

STORE HOURS

Our spring and summer hours are:

MONTGOMERYVILLE

Monday 10–6 Tuesday–Thursday 10–7
Friday 10–9 Saturday 10–5 Sunday 11–5

BETHLEHEM

Monday–Wednesday 11–7
Thursday–Saturday 10–8 Sunday 12–5

Both stores will be closed on Memorial Day (May 28), July 4, and Labor Day (September 3).

KEYSTONE CALENDAR

Saturday, May 19

Wine Tasting at Keystone Homebrew Montgomeryville *2 P.M.*
Our customer wine tastings are fun and informative, held at the store. Maple syrup tasting too!

Sunday, May 20

Wine Tasting at Keystone Homebrew, Bethlehem *2 P.M.*
Our customer wine tastings are fun and informative, held at the store. Maple syrup tasting too!

Wednesday, May 23

“The Next Step” Intermediate-Level Brewing Class *7 P.M.*

Monday, May 28

Keystone Homebrew Closed for Memorial Day

Friday, June 1

KisE Challenge List Appears *12 NOON*

Sunday, June 17

Happy Father’s Day
Get your dad a Keystone Gift Certificate!

Wednesday, June 20

Intro to Brewing Class *7 P.M.*

Thursday, June 21

Keystone Hops Homebrew Club Meeting in Montgomeryville *7 P.M.*
All homebrewers are welcome to this informal gathering of beer enthusiasts.

Tuesday, June 26

Lehigh Valley Homebrewers Club Meeting *7:30 P.M.*
All brewers meet at Steelgarden Belgian Beer Lounge, across the hall from Keystone Bethlehem.

Wednesday, July 4

Keystone Homebrew Closed for July 4th

Thursday, July 19

Brewers Brawl—Keg Only Competition and Club Meeting, Montgomeryville *7 P.M.*
Every vote counts! Come pick your favorite, and bring a few bottles of your own for the meeting.

Saturday, July 21

Keystone Homebrew Family Picnic *4 P.M. til ??*
Bring your family and have some fun!

Saturday, July 28

Brew at the Zoo Beer Festival *6 to 10 P.M.*

Monday, July 30

KisE Challenge Deadline *12 noon*
Submit your photos in digital format.

Tuesday, July 31

Lehigh Valley Homebrewers Club Meeting *7:30 P.M.*

Thursday, August 16

Keystone Hops Homebrew Club Meeting in Montgomeryville *7 P.M.*

Tuesday, August 28

Lehigh Valley Homebrewers Club Meeting *7:30 P.M.*

Saturday, September 8

Malt Madness Homebrew Competition

In the next mailer . . .

Fall wine tastings

Winemaking classes

Bourbon Barrel Brew

Fresh grapes and juice in the fall

New cider opportunities

Look for it by early September!

Coupons must be presented at time of purchase

KEYSTONE T-SHIRTS

with this coupon, **20% off**
with \$50 purchase, **40% off**
with \$100 purchase, **60% off**
with \$200 purchase, **FREE**

(Limit 1 free shirt per person. Not valid with other offers, coupons, or previous purchases.)

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 8/31/07

code: KM07

WHITE LABS YEAST

only **\$5.00**

Save \$1.95

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, or previous purchases.

Expires 8/31/07

code: KM07

SAVE \$10.00 on

Limited Edition or
Restricted Quantity
Wine Kits

(while they last, going fast)

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, or previous purchases.

Expires 8/31/07

code: KM07



KEYSTONE HOPS HOMEBREW CLUB MEETING SCHEDULE

Third Thursday of the Month

Club Meetings are open to all interested homebrewers. Bring a few homebrews to this casual gathering to show off your successes, and for help diagnosing difficulties. And don't forget to visit the club's site, www.keystonehops.org, for discussion board, club events, and more. Mark your calendar with these upcoming meetings held at Keystone Homebrew Supply—Montgomeryville. The fun starts at 7 P.M.

June 21 July 19 August 16 Sept. 20

LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE



Last Tuesday of the Month

Mark your calendar with these upcoming meetings held across the hall from Keystone Homebrew Supply—Bethlehem at Steelgarden at 7:30 P.M. Club Meetings are open to all interested homebrewers. Bring a few homebrews to this casual gathering.

June 26 July 31 August 28 Sept. 25

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