

KEYSTONE HOMEBREW NEWS

Fall 2009

Greetings from Keystone Homebrew,

It's another exciting and busy fall season at Keystone Homebrew. The theme this autumn is **more!** We have *more* grape choices, *more* types of ciders, *more* beer kits, and *more* classes than ever before. Experienced Keystonians can find their favorite events and products packed into this newsletter. New Keystone customers—don't be overwhelmed by all the information, just know that a friendly and helpful Keystone employee is just a phone call away!

Ferment on!



THE GRAPE HARVEST

Only at Our Montgomeryville Store

Of course Keystone Homebrew is your source for the freshest grapes and juice from California and other West Coast AVAs, and nobody beats our spectacular selection! We've added new, exclusive offerings, including some exciting new grapes (Lake County Petite Sirah and Lake County Organic Zinfandel, for instance) that we've never offered before. So check it all out—there are a lot of options to consider. Are you looking to recreate your favorite wine from last year? Step up to premium grapes from Mendocino, Lake County, or Washington state? Experiment with organic grapes? You can do it all! We'll have plenty of extra fermenters on hand. Don't wait too long to decide, though—we recommend that you place a reservation early (especially for the premium offerings) to ensure that you get the quantities and varieties that you want. You can order by phone, at the store, or on our Web site.

PREMIUM JUICE

Unlike the Central Valley varieties, these premium juices will arrive as they become available, probably around the third week in September.

Red Juice (6-Gal. Bucket)

Cab. Sauvignon, Napa	\$57.50
Merlot, Napa	\$57.50
Syrah ORGANIC*	\$53.75

White Juice (6-Gal. Bucket)

Chardonnay, Monterey	\$50.00
Gewurztraminer	\$55.00
Orange Muscat	\$46.25
Sauv. Blanc, Lake County	\$52.50
Trebbiano	\$47.50

* California certified organic; sterile filtered; **no added sulfites.**



CENTRAL VALLEY WINES

Target Arrival: Friday, Sept. 18

Red Wine Varieties

Juice (6-Gallon Bucket)

Alicante	\$46.75
Barbera	\$46.75
Burgundy	\$45.50
Cabernet Franc	\$49.00
Cabernet Sauvignon	\$48.25
Chianti	\$45.50
Merlot	\$48.25
Nebbiolo	\$51.50
Petite Sirah	\$50.00
Pinot Noir	\$52.50
Ruby Cabernet	\$45.50
Sangiovese	\$48.25
Syrah	\$48.25
Valdepena/Tempranillo	\$48.25
Zinfandel	\$50.00
Zinfandel, Old Vine	\$52.50
Grenache Rose	\$44.25
White Zinfandel Rose	\$44.25

Grapes (36 Pounds)

Alicante	\$26.25
Barbera, Old Vine	\$26.50
Cabernet Franc	\$35.00
Cabernet Sauvignon	\$35.00
Carignane	\$25.25
Grenache	\$25.25
Merlot	\$33.75
Muscat, Black (Humburg)	\$28.50
Nebbiolo	\$29.00
Petite Sirah	\$35.00
Ruby Cabernet	\$26.50
Sangiovese	\$37.75
Syrah	\$29.00
Zinfandel	\$29.75
Zinfandel, Red Dirt Old Vine	\$35.00

White Wine Varieties

Juice (6-Gallon Bucket)

Chablis	\$41.75
Chardonnay	\$45.50
Chenin Blanc	\$44.25
French Colombard	\$43.00
Johannisberg Riesling	\$50.00
Malvasia Bianca	\$45.50
Muscat	\$44.25
Palamino	\$41.75
Pinot Grigio	\$52.50
Sauvignon Blanc	\$45.50
Thompson Seedless	\$42.75
Viognier	\$50.00

Grapes (36 Pounds)

Muscat, Alexandria	\$27.25
Muscat, Orange	\$28.50
Thompson Seedless	\$23.75



Wine Me Up!

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

Bethlehem:

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

(215) 855-0100

(610) 997-0911

sales@keystonehomebrew.com

www.keystonehomebrew.com

PREMIUM RED GRAPES

Supplies are limited for all of the premium grapes, so be sure to reserve early. We'll need a deposit (\$10 per box, \$500 per half-ton bin) at the time of your order. Expect these grapes to be harvested and shipped on independent timetables, as they ripen. In general, they will probably arrive a few weeks later than the Central Valley California grapes.

Lake County, California

Lake County is the agriculturally rich area surrounding Clear Lake—California's largest lake—and is part of the prestigious North Coast AVA. This year, for the first time, Keystone Homebrew is working with Nova Grapes to bring in the following varieties from this premier growing region. All of these grapes are available in small lots and sold exclusively through Keystone Homebrew.

Cabernet Franc	\$44 per 36-lb. lug	\$1.05/lb (½ ton)
Cabernet Sauvignon	\$49.50 per 36-lb. lug	\$1.22/lb (½ ton)
Petite Sirah	\$48.00 per 36-lb. lug*	\$1.19/lb (½ ton)
Sangiovese	\$48.00 per 36-lb. lug*	\$1.19/lb (½ ton)
Syrah	\$44 per 36-lb. lug	\$1.05/lb (½ ton)
Zinfandel ORGANIC	\$50.50 per 36-lb. lug	\$1.25/lb (½ ton)

* Pending sufficient interest

Brutocao Vineyards Mendocino County, California

These perennial favorites are the same grapes used by Brutocao Cellars to produce their high quality commercial wines. Medocino County is part of the highly desirable North Coast AVA.

Cabernet Sauvignon	\$49.50 per 36-lb. lug	\$1.25/lb (½ ton)
Merlot	\$49.50 per 36-lb. lug	\$1.25/lb (½ ton)
Syrah	\$49.50 per 36-lb. lug	\$1.25/lb (½ ton)
Zinfandel	\$49.50 per 36-lb. lug	\$1.40/lb (½ ton)

Yakima Valley, Washington State

We had an overwhelming response to these premium grapes last year, so of course we're getting them again! These varieties from Washington can all be used to produce unique and wonderfully complex wines on their own, or used together in complementary blends. Note: These will be our final grapes of the season.

Cabernet Sauvignon	\$48 per 36-lb lug	\$1.25/lb (½ ton)
Merlot	\$48 per 36-lb lug	\$1.25/lb (½ ton)
Syrah	\$48 per 36-lb lug	\$1.25/lb (½ ton)

FREE WINE SEASON T-SHIRT
with any \$200 purchase
of juice, grapes, or cider, while supplies last
Not valid with other offers, coupons, discounts, or previous purchases

Keystone Homebrew Supply
Montgomeryville (215) 855-0100
Bethlehem (610) 997-0911

Expires 11/15/09

code: KMF09

MAKE KEY-2-EZ-BLENDS WINE

Better Than Juice, Easier Than Grapes Available Exclusively from Keystone Homebrew

Enjoy the convenience of fermenting from juice, while attaining the enhanced body, color, and varietal character that can only come from the skins of the grapes. Key-2-EZ-Blend kits combine several pounds of freshly crushed grapes—conveniently contained in nylon straining bags—into each bucket of fresh grape juice. The grape-filled bags are easily removed and discarded following the primary fermentation, leaving only the desirable flavors and aromas in the wine. Each Key-2-EZ-Blends™ kit will make approximately 20 gallons of wine.

Italian Market Blend—a blend of one 6-gallon pail each Muscat, Alicante, and Zinfandel juices with crushed Zinfandel grapes

Bordeaux Style Blend—a blend of one 6-gallon pail Cabernet Sauvignon juice, two pails Merlot juice, and crushed Cabernet Franc grapes

Rhone Style Blend—a blend of one 6-gallon pail Grenache juice, two pails Syrah juice, and crushed Syrah grapes

Super Tuscan Blend—a blend of two 6-gallon pails Sangiovese juice, one pail Chianti juice, and crushed Cabernet Sauvignon grapes

Key-2-EZ-Blends™ are also available as a single grape varietal (100% Cabernet, Syrah, Merlot, etc.) or **any combination of three juice buckets and one box of grapes**. If you've made wine before (from either juice or grapes), you may already have all of the required equipment and supplies. If you don't, of course we can provide you with extra carboys, stoppers, airlocks, and anything else you may need—so order today!

Please plan on picking up your Key-2-EZ-Blend™ at least 1 hour before closing time to allow adequate time to crush the grapes.

CRUSH GRAPES @ KEYSTONE

Available Only at Our Montgomeryville Location

Our **electric crusher/de-stemmer** will be in operation every day, starting with the arrival of our first grapes and ending with the sale of the final lug. This miracle of modern engineering can de-stem and evenly crush several boxes of grapes in just a few minutes. Crush your grapes and remove the stems for just \$2.00 per box. (Remember to bring clean buckets, approximately one bucket per box, to take your grapes home in.) If you need buckets, we'll have plenty for sale—check out the coupon below! Grapes grown locally or purchased elsewhere may be crushed for \$5.00 per bucket or box. (\$25 set-up charge if before our grapes arrive, or after our final delivery is sold.) **Please plan to arrive at least 1 hour prior to closing time if you would like to crush grapes.**

FREE CRUSH of 1 box Keystone grapes
for each **fermenter** purchased (3 gal. or larger)
(no limit!) Not valid with other offers, coupons, discounts, or previous purchases

Keystone Homebrew Supply
Montgomeryville (215) 855-0100
Bethlehem (610) 997-0911

Expires 11/15/09

code: KMF09

BREHM VINEYARDS

Frozen Red Grapes, White Juice Either Store, or Shipped to You

Superior wine can only come from superior grapes! Brehm Vineyards offers grapes from the premier growing regions of California (Napa, Sonoma, Carneros) and Washington state's Columbia River Valley, all favored by award-winning wineries. Peter Brehm carefully chooses the best vineyards, and even contracts for select rows of grapes, then closely monitors the grapes as they ripen and then determines the optimal times to harvest. After the red grapes are picked, they are crushed, de-stemmed, and frozen. A frozen bucket of grapes will yield a final volume of approximately 3½ gallons of wine. The white grapes are crushed and pressed; then the juice is allowed to settle in refrigerated tanks for 24 hours before 5 gallons of juice is frozen in a bucket.

We will be taking orders until Wednesday, November 18, but some varieties always sell out early, so order as soon as possible. Prices and varieties can be found on our Web site and at our stores. Detailed grape descriptions and recommendations for fermentation can be found at Brehm Vineyard's site: www.brehmvineyards.com. A \$50 deposit per bucket will be required at the time of your order; the grapes are expected to arrive early December.

WINEXPERT'S WINE EXPERT

Tuesday, November 10

The "Talk with Tim" is back! Keystone Homebrew and Winexpert will host an educational and entertaining seminar and wine tasting (place and time to be announced). Tim Vandergrift, author, winemaker, and Technical Services Manager for Winexpert, will share his vast knowledge of winemaking, while highlighting the new Limited Edition wine kits. Additionally, there will be door prizes, snacks, a raffle, and a "Trick Timmy" award for whoever comes up with a question that stumps the speaker. Space is limited, and this has always been a hugely popular event, so sign up early. The cost will be \$15 per person (in advance), but each participant will receive a \$15 coupon for Winexpert products at Keystone Homebrew. Call or stop by either store to reserve your spot.

WINE EQUIPMENT RENTALS

All Available at Our Montgomeryville Location

The following equipment is available to rent, year-round:

Hand Grape Crusher/De-stemmer	\$35 per day
Apple Crusher	\$20 per day
Small Metal Press	\$10 per day
40-liter Bladder Press	\$25 per day
80-liter Bladder Press	\$35 per day
Hand Pump Wine Filter	free, 1 day limit
Floor Corker	free, 1 day limit

Please call our Montgomeryville store (215) 855-0100 to reserve equipment. Availability is limited. A credit card impression or cash deposit for the retail value of the product is required for rental.

WINEMAKING CLASSES

David Salaba, our "wine guy," graduated from a rigorous 3-year program at the University of California, Davis for which he received a prestigious winemaking certificate. Dave's expertise can be tapped by calling or visiting our Montgomeryville location throughout the year on Tuesdays and additional days during the wine season. Of course the best way to learn from Dave is to sign up for one of his superb winemaking classes. The classes (described below) fill up quickly, so don't delay: email or call us to sign up ASAP!

Intro to Winemaking with Grapes

Montgomeryville: Sept. 22 & 30 (6-9:30 P.M.)

If you ever wanted to make wine from grapes or improve your techniques, this is the class for you! The class will cover a wide range of topics and include live, hands-on demonstrations. Class topics include: equipment, grape selection, sanitization, testing, procedures, and troubleshooting. Because of its tremendous popularity, we're offering this class on two dates, to be held rain or shine. The class fee is \$75, (payable in advance; you can call our store with a credit card number, or stop by) and each class will be limited to 12 students. Class dates are subject to change pending any significant delays in grape shipments from California.

Wine and Must Analysis

Montgomeryville: Sept. 23 & Oct. 7 (7-10 P.M.)

You'll get hands-on experience on how to test for sugar, acidity, pH, and sulfites. Attendees will learn the proper use of hydrometers, refractometers, acid titrators, pH meters, sulfite titrites, and Accuvin tests. You'll learn how to correct deficiencies and excesses in raw materials and blending techniques. Additionally, all participants will receive a binder which contains detailed reference materials about all the tests we will be conducting, which alone is worth the class fee of \$125. Each seminar will last approximately 3 hours, and will be held at Studio M Foods, just a minute from the Montgomeryville store. All class materials will be provided. Each class will require a minimum of 6 participants, and will be limited to 12.

Wine Finishing

Montgomeryville: Nov. 4 (7-10 P.M.)

This course examines the vast number of choices winemakers face when trying to decide how to finish and prepare a new wine for bottling. Highlights include: malolactic fermentation, use of chromatography; understanding the use of SO₂ in aging; oak as an aging component; oxidation and reduction and how each plays a part in the finished product; various methods for clearing cloudy or hazy wines; an "up close and personal" examination of what can go wrong in the finishing process; the importance of bench trial testing in blending finished wines, and a review of the final steps involved in preparing and bottling the finished wine. Held at Studio M Foods, this class costs \$75 per student.

BELGIAN CANDI SYRUP/SUGAR

These traditional brewing sugars will allow you to create the ultimate Belgian Dubbel, Tripel, Blonde, Grand Cru, or any number of other styles or specialty ales (not to mention pancakes, cookies, ice cream sundaes. . .). Unfortunately, at the height of their popularity, they performed a disappearing act that would make a South Carolina governor jealous. Now they're back, with new packaging for the syrup: 1 pound foil packs that sell for \$6.95 each. Granulated sugars remain \$4.95/lb.

Dark: This deep black/red syrup lends a soft caramel flavor with hints of vanilla, plums, and raisins.

Dark 2: Similar in color to the original Dark, the Dark 2 has flavors of burnt sugar, figs, ripe fruit, toffee, and dark chocolate.

Amber: Made like the Dark, the Amber provides a less intense flavor.

Clear: This traditional syrup adds alcohol without affecting beer color.

Brown: This is a soft, brown, granulated version of the Dark candi syrup.

Blonde: A granulated sugar, light in color, provides a soft, delicate candi syrup flavor.

FROZEN BERRIES

We're ordering frozen berries again from Elwer Farms in Berks County, Pennsylvania. These berries have been picked and frozen at the peak of freshness, perfectly preserved for your fermented creations. Elderberry Wine? Raspberry Imperial Stout? Blackberry Cider? The possibilities are endless!

Blackberries—1 quart—about 0.8–0.9 lb.	\$5.50
Red Raspberries—1 quart—about 0.8–0.9 lb.	\$5.50
Elderberries—3.5 quarts—about 3 lb.	\$17.50

The berries will arrive on Friday, October 23. We currently do not have the facilities to keep them frozen, but we will keep them refrigerated. This means you should be prepared to pick them up right away and either refreeze them, or start your batch of wine, beer, mead, or cider. Berries need to be picked up before closing time on Sunday, October 25 at the latest. Because the berries are perishable, we will not ship them, but they can be picked up in either our Bethlehem or Montgomeryville location. Call in your order, or place it on our Web site. The deadline to order is Tuesday, October 20 and we'll need full payment in advance.

OKTOBERFEST COOKING CLASS

Tuesday, October 13

We will be partnering with our friends at Studio M Foods (near our Montgomeryville store) to teach a cooking class featuring traditional Oktoberfest food and beer pairings. Call Studio M Foods at (215) 368-2512 to sign up. www.studiomfoods.com

WINE TASTING EVENTS

Friday, Sept. 11, 5:30 to 8:30 P.M., Montgomeryville

Sunday, Sept. 13, 2 to 5 P.M., Bethlehem

Sunday, Oct. 18, 12 to 3 P.M., Montgomeryville

Friday, Oct. 23, 5 to 8 P.M., Bethlehem

Home vintners: come share your wine with other winemakers. It doesn't matter if you are a kit winemaker or if you start from scratch; everyone who makes wine should attend. All wines made from grapes, juices, fruits, kits, and honey are welcome. Everyone who brings wine gets a \$5 coupon to Keystone Homebrew (maximum 1 coupon per person).

Haven't made your own yet? This is a great chance to learn about winemaking and to taste different wines. We provide cheese, crackers, and other snacks.

Don't miss them: **mark your calendar!**

APPLE, PEAR CIDER

DelVal Cider Machine

This year all of our cider will be pressed at DelVal College. Jason recently toured the college's orchards—already flush with delicious apples—with Whitney Scott, the Horticultural Production Manager. Whitney is a great guy who loves to talk agriculture, together with the band of hardworking Ag students. We have set an exciting and diversified cider pressing schedule. For those of you curious about the actual pressing process, Whitney will be demonstrating the College's pressing operation live during the fall "Haunting" celebration on Thursday, October 22 at 8 P.M. You can get more information from Whitney by emailing him at whitney.scott@delval.edu.

All ciders are subject to modification because they are an agricultural product affected by the whims of nature. **Deadline to order is 8 days before the arrival date.** Two types of cider will be available on each date (except December 17). Cider makers can (and should) create their own unique blends by mixing single and dual variety ciders. All apple ciders will be \$5.50 per gallon and pear ciders \$7.00 per gallon.

Arriving October 15

Pear Blend: A mixture of Bosc, Bartlett, and Seckel pears.

Cortland & Macintosh Apple Blend

Arriving October 29

Fuji & Mutsu Apple Blend: Japanese hops (Sorachi Ace) are all the rage here, so why not Japanese cider?

Rome & Gala Apple Blend

Arriving November 12

Asian Pear Blend

Granny Smith Apple

Arriving December 3

Winesap Apple

Grower's Choice Blend: The diversity of blend will add complexity to this cider.

Arriving December 17

Holiday Blend: Apples and possibly pears will be mixed and pressed for the last cider of the year.

BREWING CLASSES

Keystone Homebrew is offering three brew classes, one for first-time brewers, one for intermediate-level brewers, and an all-grain brewing class for crazy people like us. Each class will be limited to 12 participants. Please call Keystone, Montgomeryville with payment info to secure your place.

Intro to Brewing Tuesday, October 6, 7 P.M.

This class for the first-time brewer will explain the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew. Held at Studio M Foods, \$40 per person. Directions to Studio M Foods (located just a minute from Keystone Homebrew in Montgomeryville) as well as other information can be found at www.studiomfoods.com.

The Next Step in Brewing Wednesday, October 14, 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 will discuss in detail specialty grains, hop varieties, yeast strains, and how to use all of it in a batch of beer. 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.

Held at Studio M Foods, \$40 per person. Directions to Studio M (located just a minute from Keystone Homebrew in Montgomeryville) as well as other information can be found at www.studiomfoods.com.

All-Grain Brewing Saturday, September 12, 10 A.M.

Have you been thinking of making the jump to all-grain brewing, or wanting to improve your techniques? This is a great class that we don't offer very often, so don't miss out! Class will be held in the parking lot behind our Montgomeryville store. Expect the class to run until around 3 P.M. with a live brewing demonstration. \$75 per person.

FRESH OLIVES! Cure Your Own!

We're offering Green Sevillano (available in the following sizes from largest to smallest: Super Colossal, Colossal, Jumbo) and Manzanilla (a small olive with a very small pit and a propensity for slight bruising; sizes will vary). Each 10-lb. bag will cost \$22.50. There are many recipes on the internet (we have links on our Web site) that have great directions for curing olives; if you don't have internet access stop by the store for some printed instructions. Pickup is available in either Montgomeryville or Bethlehem. Olives should be arriving before the end of September, so order today!

Order online or by calling the store nearest you no later than Sunday, September 20.

BIG BREWS

Montgomeryville

Sunday, October 25

Bethlehem

Saturday, November 14

Join us in Montgomeryville for a group "big brew" of a Russian Imperial Stout—the ultimate rich, dark, bittersweet, roasty beer with plenty of hops, hints of dark fruit, and a whole lot of alcohol. Everyone brings their own brewing equipment (including propane burners) and follows the same recipe, which will be posted on our Web site. To pack the beer with even more mouth-filling flavor, we will then rack the beer into bourbon barrels for a one-month primary fermentation.

Or meet up with the Lehigh Valley Homebrewers for a Big Brew at Chris Becker's family's farm (call the Bethlehem store for directions), where everyone can brew their favorite recipes and compare unique set-ups and brewing methods. (There will also be a Big Brew at the Allentown Brew Works Craft Beer Festival, see page 6.)

If you are interested in learning about outdoor brewing, all-grain brewing, or want to see some crazy homebrew setups, these are great opportunities to check out a variety of methods at once. We will have a propane grill available for cooking, and Keystone will provide hot dogs and hamburgers. Everyone is encouraged to bring some homebrew to sample and share while brewing or viewing.

For both events, please keep in mind:

1. You must provide your own brewing equipment, including a propane burner.
2. Montgomeryville: Sign up by October 23. Bethlehem: Sign up by October 31.
3. All brewers should plan on picking up their ingredients at least a day before the brew.
4. You can start setting up as early as you like in Montgomeryville, and as early as 8 A.M. in Bethlehem.
5. All-grain brewers must mash in by 10 A.M.

For the Montgomeryville Bourbon Barrel Brew:

1. There is a per gallon participation barrel fee to be determined.
2. Expect a 10 percent loss of volume from sediment and possibly from foam loss.
3. The Montgomeryville store will open at 9 A.M. on the day of the brew.
4. Your sanitized and volume-calibrated secondary fermenters must be dropped off at the store on or before November 14.
5. Call or email ASAP to sign up; space may be limited.

Check out our Web site for previous Big Brews and see how much fun they are!

NEW PRODUCTS

Glass Beer/Wine Thief Sleek and well-designed thief allows you to easily extract samples from glass carboys, etc. with virtually no leakage. It's Pyrex glass, so it's very easy to clean and sanitize. \$13.95

Finishing Hydrometer Now you can obtain high precision final gravity readings with this laboratory hydrometer, ranging from 0.990–1.020. The narrow range on the scale removes the guesswork from your testing and allows you to bottle with confidence! \$12.50

Sorachi Ace Hops Originally developed by the Sapporo Brewery in Japan, Sorachi Ace has proven to be an extremely versatile hop variety. A favorite among the Keystone staff, so far we've used it in saisons, IPAs, and a hoppy American-style wheat beer to take advantage of the assertive bitterness (10.9%AA) and the wonderful fresh lemony aroma. The results have been outstanding! \$3.15/oz.

New Keystone Beer Kits We're working hard to provide you with a greater selection of exclusive beer kits than ever before! Here is just a sample of the new kits we are offering in the fall.

Kobayashi Wheat featuring Sorachi Ace, \$49.95

Coffee Porter, \$47.95

Belgian Pale Ale, \$41.95

Summer Ale, \$44.95

New Wine Yeasts Vintner's Harvest recently entered into an exclusive yeast strain screening program involving 3,000 separate fermentations over a 2-year period, designed to isolate a variety of specialist strains for the European commercial winemaking industry. Now we're able to offer select strains from this program to our home winemaking customers! Each packet sells for \$2.95. For more information, check out our Web page:

www.keystonehomebrew.com/index.cfm?pgid=vhyeast.

Cherry Wood-Smoked Malt This new malt from Briess delivers a smoked malt character that is intense, yet smooth and sweet. Use it aggressively (30–60% of the grain bill) to enhance Stouts or Porters. Smaller additions (5–20%) will add complexity to Scotch Ales, Oktoberfests, Hefeweizens, Bocks, Schwartzbiers, etc.—no matter what the BJCP says! Or make a traditional Rauchbier to take full advantage of the unique, irresistible smoky character of the cherry wood. Color: 5° Lovibond. Price: \$2.65/lb.

Sprecher Ravin' Red Soda Syrup Just mix this syrup with water and carbonate to produce 5 gallons of all-natural sweet/tart soda made with real cherry and cranberry juices, ginseng, and raw Wisconsin honey. Ravin' Red sells for \$29.95.

Briess Munich Liquid Extract This is the perfect base for extract brewers to use to produce rich, malty lagers like Oktoberfests and Bocks. Smaller quantities can be used in a wide range of beer styles to enhance malt complexity and add a reddish color. \$11.50 for 3.3 lb.

A NEW FACE AT KEYSTONE (and a somewhat new name)

The next time you visit our Montgomeryville store, say hi to **John Stemler**, the newest member of our team. Not content with employing just another "J" (Jason, Judy, Josh, a couple of Jeremies, etc.),

we've hired a brewer destined to be forever confused with long-time Keystone employee John Stecker. The new John has been active in the hobby for less than a year, but is already a seasoned all-grain brewmaster. Ask for his stellar IPA recipe!

FALL FESTIVALS

Bethlehem Harvest Festival Saturday, October 3

Keystone Homebrew will be participating in the third annual Bethlehem Harvest Festival. Since it was such a huge hit the last few years, the Bethlehem crew will again be offering you and/or your kids a chance to stomp on some fresh wine grapes while the Lehigh Valley Homebrewers pour their beers for your enjoyment! The Bethlehem Harvest Festival will also feature a beer tasting, food, music, and other entertainment. For more info and tickets, visit www.bethlehemharvestfestival.com.

Allentown Brew Works Craft Beer Fest Saturday, November 7

This year the Craft Beer Festival will take place on "Teach a Friend to Homebrew Day," so the Lehigh Valley Homebrewers are hosting a group brewing demonstration that morning at the Allentown Brew Works. All brewers are welcome to bring their equipment starting at 10 A.M. and brew their favorite recipes (mash in by 11 A.M.). Everyone else should come to see them in action, and later to enjoy beers from more than 20 craft brewers, a gourmet buffet, and more. For tickets, check out the link on this calendar: www.thebrewworks.com/events/.

Save the Brewers!

We understand that this time of year, the idea of fighting your way through a frenzy of wine customers can be kind of daunting, so we're providing relief in the form of some targeted coupons. There's one for those of you who can act quickly to beat the mad grape rush, and there's another that can make it worth your while to trek up to Bethlehem during the silly season. Feel free to use both!

SAVE 10% off

**All Malt Extract and
50 lb.+ sacks of grain**

Valid in **Montgomeryville** Only
September 1 – September 16

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

Keystone Homebrew Supply
Montgomeryville (215) 855-0100
code: KMF09

SAVE 10% off

**All Malt Extract and
50 lb.+ sacks of grain**

Valid in **Bethlehem** Only
September 16 – September 30

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

Keystone Homebrew Supply
Bethlehem (610) 997-0911
code: KMF09

KEYSTONE CALENDAR

Monday, September 7
Friday, September 11
Saturday, September 12
Sunday, September 13
Thursday, September 17
Friday, September 18
Sunday, September 20
Tuesday, September 22
Wednesday, September 23
Tuesday, September 29
Wednesday, September 30
Saturday, October 3
Tuesday, October 6
Wednesday, October 7
Wednesday, October 7
Tuesday, October 13
Wednesday, October 14
Thursday, October 15
Sunday, October 18
Tuesday, October 20
Wednesday, October 21
Friday, October 23
Sunday, October 25
Tuesday, October 27
Wednesday, November 4
Wednesday, November 4
Saturday, November 7
Tuesday, November 10
Saturday, November 14
Wednesday, November 18

Both Stores Closed for Labor Day
Wine Tasting at Keystone, Montgomeryville 5:30 P.M.
All-Grain Brew Class in Montgomeryville 2 P.M.
Wine Tasting at Keystone, Bethlehem 2 P.M.
Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.
Target Grape and Juice Arrival
Deadline to Order Olives
Intro to Winemaking Class in Montgomeryville 6 P.M.
Wine and Must Analysis Class in Montgomeryville 7 P.M.
Lehigh Valley Homebrewers Club Meeting in Bethlehem 7:30 P.M.
Intro to Winemaking Class in Montgomeryville 7 P.M.
Bethlehem Harvest Fest
Intro to Brewing Class in Montgomeryville 7 P.M.
Wine and Must Analysis Class in Montgomeryville 7 P.M.
Deadline to Order First Batch of Cider (Pear Blend, Cortland & Macintosh Blend)
Oktoberfest Cooking Class with Studio M Foods 7 P.M.
“Next Step” Brewing Class in Montgomeryville 7 P.M.
Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.
Wine Tasting at Keystone, Montgomeryville 12 P.M.
Deadline to Order Frozen Berries
Deadline to Order Fuji & Mutsu and Rome & Gala Apple Cider Blends
Wine Tasting at Keystone, Bethlehem 5 P.M.
Bourbon Barrel Brew, Montgomeryville
Lehigh Valley Homebrewers Meeting and KO Competition, Bethlehem 7:30 P.M.
Wine Finishing Class in Montgomeryville 7 P.M.
Deadline to Order Asian Pear Blend and Granny Smith Apple Ciders
Allentown Brew Works Craft Brew Fest and “Teach a Friend to Homebrew” Day
Tim Vandergrift, from Winexpert, Leads Wine Kit Seminar
Bethlehem Big Brew at the Becker Family Farm
Deadline to Order Premium Frozen Grapes from Brehm Vineyards

Hang up this page
for fast reference!

STORE HOURS

Montgomeryville

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

Both Stores

Closed September 7 (Labor Day)

Bethlehem

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



KEYSTONE HOPS SCHEDULE Third Thursday of the Month, 7 P.M.

Bring some homebrew to share with the group. Club meetings are at the Montgomeryville store and open to all interested homebrewers. If the weather is nice, bring a lawn chair to relax. More info at www.keystonehops.org. Mark your calendar with these meetings:

Sept. 17 Oct. 15 Nov. 19

HOMEBREW COMPETITIONS

We know it's difficult not to drink every last drop of your best homebrews, but you need that kind of self-control if you want to take home ribbons and prizes. Of course, it will be easier if you brew more often!

Valhalla: The Meading of Life (Mead Only Competition)

Sat., Oct. 17 Details: www.valhalla-mead.com

HOPS-BOPS

Sat., Oct. 24 Details: www.hopsclub.org/HOPS-BOPS_2009/index.html

Stony Creek Homebrewers Amateur Brewing Championship

Sat., Nov. 14 Details: <http://schomebrewers.com/node/11>

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LEHIGH VALLEY HOMEBREWERS Meet Last Tuesday of Each Month

For club membership information, or details on club events, check out www.lvhb.org. The meetings, open to all interested brewers, are held at Steelgarden, across the hall from our Bethlehem store starting at 7:30 P.M.

Sept. 29 Oct. 27 (KO Comp.) Nov. 24 (Label Comp.)

LEHIGH'S COMPETITIONS

KO Brewers Brawl at Steelgarden Tuesday, October 27, 7:30 P.M.

Keystone-Bethlehem will hold a Brewers Brawl Keg-Only (KO) Competition at the October meeting of the Lehigh Valley Homebrewers. These keg-only competitions are informal, there are no categories to follow, and everyone can vote. Just bring your beer on the night of the contest in a full, 5-gallon keg (it will be weighed). Winners must donate their beer to be served at the Allentown Brew Works Brew Fest (Sat., Nov. 7). Winners earn a \$50 gift certificate to Keystone Homebrew, a Keystone T-shirt, and a free pass into the Allentown Brew Works Craft Brew Festival.

Homebrew Label Contest

The Lehigh Valley Homebrewers are hosting a label contest for brewers whose creativity extends to the outside of the bottle. The top 3 finishers, determined by popular vote at their meeting on Nov. 24 (everyone is welcome), will receive medals. Entries will be accepted starting Nov. 1; they must be attached to a bottle and accompanied by a \$1 entry fee. All proceeds go to the Children's Hospital of Pennsylvania. More info will be available at www.lvhb.org.



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