

# Keystone Homebrew Supply Newsletter

June 2005

## Greetings from Keystone Homebrew!

I hope everyone is enjoying the spring after a long, hard winter. It has been very busy for me and the store(s) during the last six months: we opened a new location in Bethlehem in late November, and this pretty much occurred simultaneously with my wedding. (Yes, I do like married life!) Welcome to all those Lehigh Valley and Beyond brewers joining the “Keystone family.” We’re looking forward to showing you how great homemade beer and wine can be.

For those of you who have been waiting patiently for this newsletter, I will try and keep them coming more regularly in the future. This brings me to a point: email! While I strive to include all the important details of upcoming events in the newsletter, there are always a few exciting and noteworthy events that can’t make it to print. So our occasional emails are our way of letting everyone know about last-minute sales, events, and news. Remember, email is only spam if you don’t want it. And you can update your email preferences at any time. Finally, we swear on our golden airlock that we will never share your private information with anyone.

Just to catch everyone up on recent goings-on:

- Judy, now making a speedy recovery from her recent ankle tendon operation, is Manager of Keystone Homebrew in Bethlehem where she is joined by new Keystone employees Ray Redcay and Steve Kowalchuk.
- The Tenth Annual War of the Worts went off without a hitch; special thanks to Al Folsom and Vince Galet for a job well done. Congratulations to Ron Landes who won Best of Show at the War of the Worts with a traditional mead.
- Charlie Papazian, author of *The Complete Joy of Homebrewing*, made an unexpected visit to the Iron Hill Brewery in North Wales. He gave a friendly talk and signed books. We have a limited supply of signed books at Keystone Homebrew; just ask!
- We celebrated National Homebrew Day—Saturday, May 7—by joining homebrewers across the world in a simultaneous brew day. Heading up our Bethlehem brew crew was Ray Redcay who had 11 brewers. In Montgomeryville, John led five brewers whip up 65 gallons of beer.

- The Lehigh Valley Brewers Homebrew Club has adopted Keystone Homebrew Bethlehem as their meeting place where everyone can join in the camaraderie of sharing homebrews and homebrew stories on the second Thursday of each month. Meetings start at 7 P.M. and are open to all homebrewers.
- Hop rhizomes came and went between newsletters. We could only announce them via email and our Web site. If you missed them, we’ll have more again next spring.

But there are plenty of great events coming up this summer including: store wine tastings in Montgomeryville and Bethlehem, the Keystone Family Picnic, the next KO (Keg Only) competition, and a wine and grape must analysis class. Also on the calendar this summer is the National Homebrew Conference in Baltimore on June 16–18. Check our club Web sites for information. For those die-hard winemakers, it is not too late to add a few buckets of frozen Brehm Vineyards’ grape juice to our spring order (deadline: May 31).

—Jason Harris

## Help Wanted

We are looking for a new full-time employee at Keystone in Montgomeryville. 40+ hours a week, some weekdays and some weekends. Duties will include: waiting on customers, packaging (hops, grains, corks, caps, etc.), stocking the store, answering the phone, and special projects. Applicants must be able to lift heavy boxes (50+ pounds) and not mind sweating a little. They should also have both a working knowledge and infectious enthusiasm for making beer and be eager to learn about all other kinds of fermented beverages. Interested applicants should provide a resume and complete our short beer and wine knowledge quiz, available at our Web site, [www.keystonehomebrew.com](http://www.keystonehomebrew.com).

## Please Drink and Judge!

Everyone is invited to drink and vote at our KO Homebrew Competition, Friday, June 3, from 6–9 P.M.

**The only qualifications for judging is  
a love of beer and an opinion!**

See p. 7 for details.

**Two Locations:** Montgomeryville: 779 Bethlehem Pike, Montgomeryville, PA 18936 (215) 855-0100  
Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018 (610) 997-0911  
[sales@keystonehomebrew.com](mailto:sales@keystonehomebrew.com) [www.keystonehomebrew.com](http://www.keystonehomebrew.com)

## The Various Forms of Hops

by Al Folsom, Our Beer Guy

When buying hops for their next beer, homebrewers are often confused by the forms in which they are found. At Keystone Homebrew, we carry hops as whole (sometimes mistakenly called leaf), plugs, and pellets. Which is better, what should you use?

Quoting from the Hop Union Web site: “hop pellets are prepared from leaf hops which have been hammer-milled into a powder and the powder subsequently pelletized by passing through a conventional pellet die. They contain all the vegetative and lupulin material of raw leaf hops and can be used as a full replacement for leaf hops in the brewing process.”

Whole hops are the entire hop cones, or flowers, which have been systematically dried. The main difference is that they have not been powderized and compressed.

Plug hops, by the way, are simply whole hops that have been compressed into plugs about an inch in diameter. Their advantage over whole hops is in the ease of handling. When added to boiling wort, they will quickly expand to their original size, and perform identically to whole hops. This form of hop was originally intended as a way of adding dry hops to English cask conditioned ales, as the plugs just fit through the bung holes in the casks. One thing to note about plug hops: The only machines to manufacture plugs are in England! If you buy plugs of American hops, they have been shipped to England, processed, and re-imported. Think about that when you consider how fresh your hops are!

There is a popular belief that whole hops are “better” than pellets, somehow. Again quoting from Hop Union about whole hops: “The shortcomings are handling, storage, variability and a small level of physical contamination have to be borne in the mind with this product.” Again, the advantage is a perception, but the shortcomings are very real. While I would never argue that you should not use whole hops, be aware that they are not somehow magically better than pelletized forms. Some brewers have a perception that pelletized hops are harsher in some way than whole hops. I can only say that, using fresh pellet hops, I have never noticed this.

So, what are the real pros and cons that a homebrewer might see from whole hops? One advantage is that the hops will form a filter bed when straining, removing hot break and other material from your precious wort. However, if you are making a highly hopped beer using a lot of hops, a large percentage of your wort could be absorbed by whole hops. To reduce this loss, hop bags are used, removed from the

wort at the end of the boil, and allowed to drain back into the kettle. This reduces the loss of wort, but also eliminates the advantage of the filter bed. One disadvantage with whole hops is in the recipe-design phase. Because of the larger storage requirements, most homebrew stores stock only a limited number of hops in whole form.

Pellet hops, on the other hand, take up very little room, and so many more varieties are typically available. In addition to the ease of handling and selection, pelletized hops will not absorb wort to the same extent as whole hops. Also, you do not need to worry about pellet hops clogging your equipment; and you can get by without using hop bags. However, if you do use the fine-pored hop bags, a good percentage of the hop sediment will be trapped in them.

Because pellet hops are initially powdered, the individual lupulin glands are burst open, which is not true for whole hops. This means that, on average, you will get 10–15% more bitterness (and hop flavor/aroma) out of an equivalent amount of pelletized hops versus whole hops. Failing to accommodate for this may be one reason pellet hops are perceived as harsher.

I think the belief that pellet hops are inferior to whole comes from the dark days of homebrewing, when the pellets might sit on the shelf for years. When I first started brewing in 1979, I was sold “hops” which appeared to be a gray powder. I shudder to remember that, especially with the variety and quality of hops available today. Turnover of hops at Keystone is rapid, so you don’t need to worry about old hops. When properly processed and packaged, and kept sealed in a oxygen-barrier container, whole hops and pellet hops have essentially equivalent brewing characteristics. Don’t be afraid to use the pellets! There’s a whole new world of hop varieties available to you to make your beers distinctive!

## Grow Mushrooms at Home

*Deadline to Order: June 30*

We’re continuing to promote our mushroom kits by offering all the mushroom kits that we sold in the past. Full descriptions of this super-easy edible hobby can be found in previous mailers and on our Web site.

Varieties include:

Maitake	\$32.00	Pioppino	\$29.00
Shiitake	\$26.00	Pearl Oysters	\$26.00
Enokitake	\$26.00	Cinnamon Cap	\$29.00
Almond Portobello	\$26.00	Stone	\$26.00
Espresso Oyster	\$22.00		

## Wine Tasting Events

### Everyone Is Invited!

YOU WON'T WANT TO MISS THIS ONE!

**Saturday, June 25, 3–6 P.M. at Keystone Bethlehem**

**Sunday, June 26, 3–6 P.M. at Keystone Montgomeryville**

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 \$5.00 coupon to Keystone Homebrew Supply. Haven't made your own yet? This is a great chance to learn about winemaking and to experience different wines.

Bring a lawn chair if you would like to sit. We provide cheese, crackers, and other snacks. This event is free, but we request that you call to sign up, Mont.: (215) 855-0100, Beth: (610) 997-0911, so that we have enough snacks for everyone. You won't want to miss this one, so **mark your calendar!**

## Just a Few Special Wine Kits Left!

Only a few **Winexpert Selection Limited Edition** and **RJ Spagnol's Restricted Quantity** wine kits remain. Normally these premium, limited-quantity wine kits are available by pre-order only, but right now we have a few extras in each store. If you give us a few days' notice we can get you kits from the other store.

These 16-liter kits come complete: juice concentrate, additives, labels, and instructions. For descriptions, see [www.keystonehomebrew.com/Zilron/catalog48\\_0.html](http://www.keystonehomebrew.com/Zilron/catalog48_0.html).

### In Bethlehem

Selection Limited Edition Marlboro Pinot Noir 3 left  
 Selection Limited Edition Mosel Valley Riesling 2 left  
 Selection Limited Edition Australian Mataro-Shiraz 3 left  
 Selection Limited Edition Australian Petite Verdot 6 left  
 Selection Limited Edition Sonoma Chardonnay-Viognier 1 left  
 RJ Spagnol's R.Q. Australian Semillon Sauvignon Blanc 1 left

### In Montgomeryville

Selection Limited Edition Mosel Valley Riesling 2 left  
 Selection Limited Edition Australian Mataro-Shiraz 7 left  
 Selection Limited Edition Australian Petite Verdot 4 left  
 Selection Limited Edition Sonoma Chardonnay-Viognier 4 left  
 RJ Spagnol's R.Q. Italian Brunello 5 left  
 RJ Spagnol's R.Q. Australian Semillon Sauvignon Blanc 3 left

## Keystone's Annual Family Picnic

### Saturday, July 30

Judy (you'll recognize her from the store) and Jim kindly welcome the Keystone family to throw a big Summer Picnic at their house. This July 30, 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 email Peter your list of favorites at [peter.blaikie@verizon.net](mailto: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 John, Judy, or Jason at Keystone Homebrew. Let us know how many people and what food you'll bring. See you there!

\*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](http://www.wrdv.org).

## Wine and Must Analysis Class

Want to take your winemaking to the next level? Not sure what to do with your hydrometer? Dave Salaba, "our wine guy," and myself, Jason Harris, will be conducting a seminar on the basics of grape must and wine analysis. We will demonstrate and give participants 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 the new Accuvin tests.

Along with learning how to test, we will discuss and give examples on how to correct deficiencies and excesses in raw materials, and also blending techniques for correcting faults in wine. We will be offering two seminars, one in Montgomeryville and one in Bethlehem. The exact time and locations of the seminars will be announced at a later date, but will occur in early September between Labor Day and the 15th. Only limited space will be available.

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## Brew at the Zoo Beer Festival

June 11, 6 to 10 P.M.

The second annual brew fest at the Elmwood Zoo in Norristown. Not only do you get to walk with the animals, you get to drink with the animals, and if all goes as last year's event, some of you might even be flashing the animals by the end of the night. Admission gets you a glass and free samples from Victory, Yards, Iron Hill, and a whole bunch of other fine breweries (updated list at [www.brewatthezoo.net](http://www.brewatthezoo.net)).

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](http://www.umdf.org). You can buy tickets at Keystone Homebrew for \$35.00 in advance, cash or checks only. Checks should be made out to Del Val UMDf.

We won't let the microbreweries take all the glory; Keystone Homebrew will also be there showcasing the winning homebrewed beer from the KO Competition (see p. 7). Show your homebrewed pride by wearing your Keystone colors: Anyone spotted wearing a Keystone Homebrew T-shirt at the festival will receive a \$5 coupon to the store.

## STORE HOURS

### MONTGOMERYVILLE

Just a reminder, we'll be closed on Mondays through the summer, from Memorial Day, May 30 through Labor Day, reopening Mondays on September 12.

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

### BETHLEHEM

We are adjusting our hours in Bethlehem. Our new hours will be

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

Both stores will be closed on Memorial Day, Fourth of July, and Labor Day.



## Limited Hop Offering

### Crystal Whole Hops

To bring you the finest selection of the freshest hops, Keystone Homebrew features limited-time hop offerings. You'll get the chance to brew with hard-to-find hops available at few homebrew stores. Our current special, available in 8-ounce bulk packages for preorders only, is **Crystal** (3.1% AA) in whole-hop form for \$5.95.

Crystal is a US-grown aroma hop from the Hallertau Mittelfrueh family, related to Liberty and Mt. Hood. Added near the end of the boil, it gives a mild, noble, Hallertau aroma with very low co-humulone levels.

Pre-order now by visiting our Web site, calling, or stopping by the store. The limited hop offering will be sold on a first-ordered, first-served basis.

## New and Exciting Products

**Golden Naked Oats** Simpsons Malting created a husk-less, crystal "malt" using oats for a subtle, nutty difference. This exotic ingredient is all the rage with West Coast brewers because of its sweet, berry-nut flavor, and its unique silkyness. When used between 4 and 15 percent of the malt bill, it provides a deep golden hue, light caramel flavors, and a creamy, satiny finish. We'll do our best to keep it in stock!

**Simpsons Golden Promise Pale Malt** You've heard about this malt being used in many fantastic beers, especially the West Coast greats, like Rogue. Golden Promise is the Scottish equivalent of Maris Otter. Brewers north of the English border claim that its sweet, clean flavor is much superior to Maris Otter. Golden Promise is also used extensively by premium whisky distilleries such as The Macallan. We've got it, come and get it!

**Gambrinus Honey Malt** OK, this is not a "new product," but we're so happy to have this back in stock that we just had to tell someone. Honey malt is a very popular specialty malt that imparts an intense sweetness and aroma. This traditional German malt, also known as brumalt, is used in Oktoberfest beers.

**Wort Pumps** Improve your brewing, make the brew day easier, and reduce the spills with a hi-temp, impeller pump. Rated to 250°F, the pump comes wired with a six foot cord and a mounting plate.

## Fermentation Basics, Part 4

### Questions We Regularly Receive

by Dave Salaba, Our Wine Guy

#### **Fresh grapes...fresh juice...kits...is there really a difference in making wine from each?**

You bet there is! While each method will produce wine, there are significant differences. The most difficult (and often costly) way is using fresh grapes. If there is a scale of difficulty from 1 to 10 with 10 being “next to impossible, why did I get myself into this?” and a 1 being so easy that the wife or significant other asks, “why you don’t do this all the time?” then making wine from grapes is about an 8.

Making wine from fresh grapes is akin to making a cake from scratch. While not going through the entire process here, some things that make it more difficult include costs of materials, the space and equipment needed, and the limited time that fresh grapes are available—usually September and October. Grapes are a perishable product that wait for no one! You will need to have a flexible schedule and work when dictated by Mother Nature, or other forces, such as when the shipping company delivers late. So, a little patience will be helpful, but hey! It’s our hobby...right?

Next, the grapes will need to be crushed, de-stemmed, fermented, pressed, and the partly fermented juice stored for secondary fermentation in glass, stainless steel, or wooden barrels. If you are thinking that it could also be heavy, dirty work, you are right! On the other hand, fresh grapes can produce wine that has the most amazing flavor, range of colors, delicate nose, and fullness of taste that no other method can rival.

Less difficult is making wine using fresh juice. On our scale of difficulty, it’s about a 6. The process is essentially the same as with grapes, but eliminates the crushing, de-stemming, and pressing. You won’t need to worry about how much juice a box of grapes will yield, or getting a press, or disposing grape skins. Still, fresh juice is perishable, so you’ll have to make time when it arrives.

Wine made from juice generally results in a loss of color, flavor, and aroma. While these losses are small, they can be noticeable when the wine is compared to wine made from fresh grapes. If you are looking for a sound, early drinking wine, then fresh juice might be the best way to go. However, if you are looking for a wine that rivals the stuff made from fresh grapes, you may be disappointed starting from juice.

The easiest method is using a kit. Now before you start to make a funny face, let me say that the wines made from today’s kits can be surprisingly good. In fact, they often rival those that you can purchase in retail wine stores—no kidding! The manufacturing processes used to produce them are space-age and the juice concentrates that are the base for the wine retains all the characteristics of the original grape. Scale of difficulty here is only a 3. The kits come with all the necessary ingredients and well-written, easy-to-follow instructions. If you can read and follow them, you can make wine, period. You will need only basic equipment and minimal space to make your wine, and the entire process usually takes only 4 to 6 weeks, depending on the style of wine. Wines made from kits are usually ready to drink in 3 to 6 months.

The big advantage with wine kits is that you can make wine at your leisure...not fighting Mother Nature. Costs for a kit range from about \$50 to over \$100, depending on the grape and style—all produce good wine. Remember, each kit makes about 25 to 30 bottles, so even with the most expensive kit, each 750ml bottle will cost less than \$4. Not a bad deal. If you are a first-time winemaker, or have never enjoyed the fun of making wine in

the “off season,” give a kit a try...you’ll be surprised just how easy it is and how good the results can be.

Whichever way you make wine, your friends and family will stand amazed at your knowledge about the mysterious process of winemaking. And don’t think that you’ll have trouble finishing all those bottles: Once you hear people at a gathering say “you make a great bottle of wine!” you’ll have lots of volunteers.

#### **My grandfather never added yeast to his wine, why should I?**

This is a question we hear many times each year. Let me begin by saying that no, you do not need to add a commercial yeast to your juice or must in order to get a fermentation going. The skin of the wine grape is covered with a white, waxy-looking substance that is slightly sticky and which helps trap yeast and other airborne microorganisms while the grapes ripen. However, in addition to several different kinds of yeast, an amazing variety of microbes come along for a free meal of grape sugars. Mold, fungi, and bacteria are usually present in large numbers and surprisingly comprise about 95% of the biomass covering the grape. Yeasts only make up about 5%, so you can see the potential for trouble here.

While many of these molds, fungi, and bacteria are not particularly harmful, or are killed when we add sulfur dioxide, there are some that can cause real trouble for winemakers. In particular, a group known as LAB, or lactic-acid bacteria, can multiply quickly and either spoil the fermentation outright or create high levels of bad-smelling, bad-tasting compounds that can result in lousy-tasting wine. In addition, the “natural” wild yeasts usually do not have the horsepower to ferment above 7% alcohol. This presents another problem, as a lot of unfermented sugar in the wine can feed those pesky lactic-acid bacteria, which love to feed on sugars. So, while grandpa sometimes made good wine, it’s a lot less risky to add some commercial yeast. Only good things can happen by doing this: you’ll be more likely to end up with great wine, and I promise that no one will be offended once they taste it.

#### **I see all sorts of cleansers and sanitizers; what should I use?**

Good question. While you can use just about anything to clean equipment, some things are better, and a heck of a lot easier, to use. For starters, you’ll want to clean off all visible dirt and residues that may be in and on your equipment. Here, hot water, a long soak, a mild cleanser like PBW or B-Brite, and a little elbow grease should do the trick.

People often ask if they can use dishwashing detergent, like Cascade, or a liquid soap, like Joy. You sure can, but they are a lot of work to rinse off completely and any remaining residue is deadly to wine quality. The same goes for liquid bleach. It does a great job of killing microbes, but like all chlorine-based cleansers, it is highly corrosive and you have to rinse, rinse, rinse—or else.

Once crud has dried inside a hose or piece of equipment, getting it completely off can be a real chore and a really non-fun part of winemaking. So make life easy for yourself and completely rinse your equipment as soon as you are done using it. That way, all you’ll need to do is give it a light cleaning before its next use. Drying your equipment is also important. Knowing that bacteria and mold just love standing water, wineries go to great lengths to ensure that their equipment and hoses are thoroughly dried after washing. So hang up your hoses and stand your equipment upright to completely drain.

After your equipment is clean, a good sanitizer for carboys or hoses is Iodophor. This iodine-based solution is easy to prepare and use with little worry about harmful residues. Another good choice is a strong solution of potassium meta-bisulfite followed by a citric acid rinse—a technique used by many wineries.

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sales@keystonehomebrew.com

www.keystonehomebrew.com

## Keystone Calendar

Our calendar is always packed with fun and informative events.

*Monday, May 30*

### Closed for Memorial Day

We start our summer hours: closed Mondays.

*Friday, June 3*

### Keystone's Keg Only Competition 6 to 9 P.M.

Winners will be given a \$50 gift certificate and a free pass into the "Brew at the Zoo" Beer Festival.

*Thursday, June 9*

### Lehigh Valley Brewers Homebrew Club Meeting 7 P.M.

Bring your homebrew to Keystone Homebrew in Bethlehem. All brewers welcome!

*Saturday, June 11*

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

At the Elmwood Zoo in Norristown to raise funds for Delaware Valley Chapter of the United Mitochondrial Disease Foundation. Look for Keystone Homebrew and the "Keystone Brewers."

*Thursday, June 16*

### Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew and a lawn chair to Keystone Homebrew in Montgomeryville.

*Saturday, June 25*

### Wine Tasting at Keystone Homebrew Bethlehem 3 to 6 P.M.

Our very first customer wine tasting at the Bethlehem store! There will be cheese and crackers and everyone who brings wine gets a \$5 coupon from Keystone.

*Sunday, June 26*

### Wine Tasting at Keystone Homebrew Montgomeryville 3 to 6 P.M.

Our customer wine tastings are fun and informative events that take place at the store. Snacks will be served and everyone who brings wine gets a \$5 coupon from Keystone.

*Thursday, June 30*

### Deadline to Order Grow-at-Home Mushrooms

*Monday, July 4*

### Closed for the Fourth of July Holiday

*Thursday, July 14*

### Lehigh Valley Brewers Homebrew Club Meeting 7 P.M.

Bring your homebrew to Keystone Homebrew in Bethlehem. All brewers welcome!

*Thursday, July 15*

### Brehm Frozen Grapes

Keystone starts taking reservations for these ultra-premium grapes.

*Thursday, July 21*

### Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew and a lawn chair to Keystone Homebrew in Montgomeryville.

*Saturday, July 30*

### Keystone Family Picnic 4 P.M. 'til ?

Bring your family and come have fun.

*Thursday, August 11*

### Lehigh Valley Brewers Homebrew Club Meeting 7 P.M.

Bring your homebrew to Keystone Homebrew in Bethlehem. All brewers welcome!

*Thursday, August 18*

### Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew and a lawn chair to Keystone Homebrew in Montgomeryville.

In the next mailer . . . Making cider      Frozen wine grapes      Fresh grapes and juice  
Big Brew bourbon barrel beer      Details of wine analysis class

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**Get KO'ed! Keg Only Competition**  
**Friday, June 3, 6-9 P.M.**

Mark your calendars for the epic, second annual, Keystone Keg Only Competition. There are two ways to win, by popular vote in the People's Choice tasting, or impressing the organizer and his select cadre of judges. Everyone is invited to taste and vote for your favorite in the People's choice. To make the event more festive, we'll have burgers and hot dogs to go with the tasty homebrew.

Here are the official rules. (The Competition Organizer may bend rules as needed, at his discretion.)

1. Beers must be presented in full, or almost-full, 5-gallon kegs. Minimum weight is 42 pounds (no cheating!).
2. The entry fee is \$0.00, that's right, FREE.
3. Beers need not be entered in a specific BJCP category, beers will be judged with tastiness as the primary merit.
4. Entries will be accepted from 10 A.M. Friday, May 27, through 7 P.M. Thursday, June 2, at Keystone Homebrew Supply in Montgomeryville. Your keg must come with dispensing apparatus and gas disconnect with a 1/4 MFL fitting. (No CO<sub>2</sub> tanks are needed.) Keg and dispensing equipment will be returned to the brewer after the competition. Entries will be kept refrigerated.
5. The top 4 beers voted on by ballot will win the "Peoples Choice Award." Judging will begin at 6 P.M. on Friday, June 3, and end promptly at 9 P.M. Judging will take place at Keystone Montgomeryville. Brewers, if they feel they need an extra edge, may distribute promotional materials, and may provide swimsuit models to pour their beer.
6. In addition to the People's Choice beers, 4 other beers will be selected by a closed panel and receive the "the Keystone Brewers" awards.
7. Winners will be announced shortly after 9 P.M. on Friday, June 3. Non-winning brewers may drown their sorrows by sharing their beer with the crowd after the awards ceremony, while the winning beers will be whisked away for the Brew at the Zoo Festival.
8. Winners do not need to be present on June 3 to win.
9. Winners will get a \$50 gift certificate to Keystone Homebrew and a free pass into the Brew at the Zoo Beer Festival on Saturday, June 11 (see p. 4).
10. The winning kegs will be served at the Brew at the Zoo Beer Festival. Credit will be given to each brewer. Empty kegs, along with all dispensing equipment, will be returned to the winning brewers at Keystone Homebrew after the Brew at the Zoo Beer Festival.

Look for an additional KO Competition in mid-October at our Bethlehem location with the winning beers going to the Lehigh Valley Brewers' Festival.

**Entry Form, Part 1**

First half goes to Judge Coordinator:

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Entry number (call Keystone 215-855-0100 to be assigned a number): \_\_\_\_\_

Beer Name: \_\_\_\_\_

Beer Style: \_\_\_\_\_

List specialty ingredients, processes, or noteworthy ingredients (for example, hopped with only Amarillo).

\_\_\_\_\_  
 \_\_\_\_\_

**Entry Form, Part 2**

Attach this half of the entry form to your keg.

Entry Number: \_\_\_\_\_

Beer Style: \_\_\_\_\_

List specialty ingredients, processes, or noteworthy ingredients (for example, hopped with only Amarillo).

\_\_\_\_\_  
 \_\_\_\_\_

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## Keystone Hops Schedule

*Third Thursday of the Month at 7 P.M.*

Mark your calendar with these upcoming meetings:

*June 16      July 21      August 18*

Bring some homebrew to share and enjoy with the group. Club meetings are at the Montgomeryville store and are open to all interested homebrewers. Summertime meetings are even better if you bring a lawn chair.

Last minute updates and mini-competitions are listed on the club's Web site: [www.keystonehops.org](http://www.keystonehops.org).

## Lehigh Valley Brewers Club Meetings

*Second Thursday of the Month at 7 P.M.*

Mark your calendar with these upcoming meetings:

*June 9      July 14      August 11*

Open to all homebrewers, held at Keystone Homebrew in Bethlehem. More information at [www.lehighvalleybrewers.com](http://www.lehighvalleybrewers.com).

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Keg Only Homebrew Contest

Grow-at-Home Mushrooms

Limited-Time Hop Special



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