

Keystone Homebrew Supply Newsletter

May 2004

Brew at the Zoo Beer Festival

June 19, 5:30 to 9:30 P.M.

New this year: a 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 at the end of the night you might actually be able to talk with the animals. Admission gets you a glass and free samples from all the microbreweries, including Victory, Yards, Iron Hill, and at least 19 other fine breweries.

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 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. 4). 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.

Frozen Grapes and Juice

Brehm Vineyards, purveyor of premium grapes and juice from California, Oregon, and Washington, allows us to offer ultra-premium grapes each fall, but the only way to get them is to reserve in advance. We will begin taking reservations for the 2004 fall harvest starting July 15. If you have your heart set on some Rutherford Bench Cabernet (the same grapes as Opus 1), mark your calendar and don't miss the date. More information, when available, at keystonehomebrew.com and brehmvineyards.com.

YOU Be the Judge!

Everyone is invited to drink, vote, and eat at our KO Homebrew Competition, Saturday, June 12 from 1-5 P.M.

**The only qualifications you need is
a love of beer and an opinion!**

See p. 4 for details.

Help Wanted

We are looking for some extra help at Keystone. Tim, our faithful college student, has graduated and found a job in his field. We are looking for a person or two to work 20-40 hours a week, some weekdays and some weekends. Duties will include: packaging (hops, grains, corks, caps, etc.), stocking the store, answering the phone, waiting on customers, 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 or wine, and be eager to learn about all kinds of fermented beverages.

We will also consider a mature high school or college student for part-time packaging and stocking. Interested applicants should provide a resume and complete our short beer and wine knowledge quiz, available at our Web site, www.keystonehomebrew.com.

Limited Hop Offering

Summer Offering: U.S. Vanguard

To bring you the finest selection of the freshest hops, Keystone Homebrew is featuring limited hop offerings. You'll get the chance to brew with hard-to-find hops available at no other homebrew store, available in 8-ounce bulk packages for preorders only.

Our previous hop offering Simcoe was a huge success. We blew through 22 pounds in no time and people were still looking for more. The next special variety will be U.S. Vanguard.

Vanguard, a hybrid created in 1982, is an aromatic variety similar to Hallertau Mittlefruh, but with better shelf life. The alpha range is typically 5.5-6% AA, with low cohumulone levels for a fine aroma. An excellent choice for most European lagers, wheat beers, and distinguished American beers.

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

Winners of the War of the Worts IX

By all measures, this year's War of the Worts, held February 21, was a great success. We had 308 entries in 25 categories, requiring 34 judges and 9 stewards! Many thanks to The Drafting Room for hosting us, and to all our fine sponsors.

Pale and Amber Lager (13 Entries)

Chris Brown	N. German Altbier	Novato, CA	1st
Joe Rovito	Oktoberfest/Marzen	Lansdale, PA	2nd
Christopher Clair	N. German Altbier	West Chester, PA	3rd

Koelsch & Light Ale (8 Entries)

Kurt Engelmann	Koelsch-Style Ale	Philadelphia, PA	1st
Keith Seguine	Koelsch-Style Ale	Woodbridge, NJ	2nd
Aric Datesman	Cream Ale	Norristown, PA	3rd

English Pale Ale (16 Entries)

Matt Rinker	Special/Best Bitter	Bethlehem, PA	1st
Mark Rohlfing	Ordinary Bitter	Harleysville, PA	2nd
Christopher Grunke	Ordinary Bitter	Brooklyn, NY	3rd

Scottish Ale (9 Entries)

B Kozera/K Heckman	Heavy 70	Blue Bell, PA	1st
Brian Moore	Heavy 70	Wilmington, DE	2nd
Keith Seguine	Export 80	Woodbridge, NJ	3rd

American Pale Ale (17 Entries)

Bruce Millington	American Pale Ale	Marlton, NJ	1st
Brian Moore	American Pale Ale	Wilmington, DE	2nd
Vince Galet	American Pale Ale	Collegeville, PA	3rd

American Amber/Calif. Common (9 Entries)

Steven Sutkowski	American Amber Ale	Carteret, NJ	1st
Brian Krebs	California Common	Lansdale, PA	2nd
Christopher Clair	American Amber Ale	West Chester, PA	3rd

India Pale Ale (13 Entries)

Jason Arakelian	India Pale Ale	Kimberton, PA	1st
Thomas Teneralli	India Pale Ale	Piscataway, NJ	2nd
Ron Daubel	India Pale Ale	Downington, PA	3rd

Brown Ale (18 Entries)

Don Bates	American Brown	Hendersonville, TN	1st
Alan L Folsom, Jr.	Mild	Warrington, PA	2nd
David Wisnoski	Northern English	Lansdale, PA	3rd

Old and Scotch Ale (12 Entries)

M Tripka/L Kostu	Strong Scotch Ale	Sayreville, NJ	1st
Dave Houseman	Old Ale	Chester Springs, PA	2nd
Alan L Folsom, Jr.	Strong Scotch Ale	Warrington, PA	3rd

Barleywine (9 Entries)

Alan L Folsom, Jr.	English-style	Warrington, PA	1st
Mel Thompson	American-style	Gaithersburg, MD	2nd
Rich Smithson	English-style	Ivyland, PA	3rd

Russian Imperial Stout (13 Entries)

Tim Caum	Russian Imperial Stout	North Wales, PA	1st
Aric Datesman	Russian Imperial Stout	Norristown, PA	2nd
Russ Hobaugh	Russian Imperial Stout	Birdsboro, PA	3rd

Dark Lager & Bock (10 Entries)

Keith Seguine	Doppelbock	Woodbridge, NJ	1st
Andrew Werbrock	Hellesbock/Maibock	Bayshore, NY	2nd
Keith Seguine I	Munich Dunke	Woodbridge, NJ	3rd

Porter (15 Entries)

Bill Vizzachero	Robust	Wyndmoor, PA	1st
Matt Gruver	Brown	Quakertown, PA	2nd
Ed Richardson	Robust	Doylestown, PA	3rd

Dry & Foreign Stout (15 Entries)

Alan L Folsom, Jr.	Foreign Extra	Warrington, PA	1st
Joe Orlins	Foreign Extra	Glassboro, NJ	2nd
Jim Rossi	Foreign Extra	Oakley, CA	3rd

Sweet & Oatmeal Stout (15 Entries)

Aric Datesman	Sweet	Norristown, PA	1st
Mel Thompson	Oatmeal	Gaithersburg, MD	2nd
Barton Rieppel	Sweet	Williamsport, PA	3rd

German Wheat Beer (9 Entries)

Scott Wilson	Bavarian Weizen	Paxinos, PA	1st
Bill Wible	Bavarian Weizen	Coatesville, PA	2nd
Bob Carr	Weizenbock	West Chester, PA	3rd

Dubbel & Tripel (11 Entries)

Mel Thompson	Tripel	Gaithersburg, MD	1st
Jeff Jackson	Dubbel	Schwenksville, PA	2nd
Nate Brese	Dubbel	Farmingdale, NY	3rd

Belgian Dark & Specialties (12 Entries)

Mel Thompson	Belgian Strong Dark	Gaithersburg, MD	1st
Paul McGinnis, Jr.	Belgian Strong Dark	Coatesville, PA	2nd
Vince Galet	Belgian Specialty	Collegeville, PA	3rd

Lambic & Wit Beer (9 Entries)

Scott Wilson	Witbier	Paxinos, PA	1st
Karl Herring	Witbier	Doylestown, PA	2nd
Chris Kilbride	Witbier	Perkasie, PA	3rd

Other Belgian Beer (10 Entries)

Bill Vizzachero	Biere de Garde	Wyndmoor, PA	1st
Aric Datesman	Belgian Pale Ale	Norristown, PA	2nd
Chris Brown	Belgian Pale Ale	Novato, CA	3rd

Fruit & Smoke Beer (16 Entries)

Bill Wible	Classic Rauchbier	Coatesville, PA	1st
Scott Wilson	Fruit Beer	Paxinos, PA	2nd
Dave Zug	Fruit Beer	Yardley, PA	3rd

Herb/Vegetable/Spice Beer (11 Entries)

Luke Kostu	Herb/Spice/Veg Beer	Hopelawn, NJ	1st
Eric Lavin	Herb/Spice/Veg Beer	Willow Grove, PA	2nd
Scott Wilson	Herb/Spice/Veg Beer	Paxinos, PA	3rd

Specialty/Historic/Experimental (11 Entries)

Tim Caum	Spc/Historic/Expermt	North Wales, PA	1st
Bill Wible	Spc/Historic/Expermt	Coatesville, PA	2nd
Bill Wible	Imperial IPA	Coatesville, PA	3rd

Mead and Melomel (13 Entries)

Ed Walkowski	Other Fruit Melomel	Dalton, PA	1st
Ed Walkowski	Other Fruit Melomel	Dalton, PA	2nd
Ed Walkowski	Other Fruit Melomel	Dalton, PA	3rd

Cider/Cyser/Methglin (14 Entries)

Jeremy Stork	Methglin	Warrington, PA	1st
Jeff Jackson	Std. Cider & Perry	Schwenksville, PA	2nd
Karl Smith	Spec. Cider/Perry	Ambler, PA	3rd

BEST OF SHOW (25 Entries!!)

M. Tripka/L. Kostu	Strong Scotch Ale	Sayreville, NJ	1st
Bruce Millington	American Pale Ale	Marlton, NJ	2nd
Bill Vizzachero	Robust Porter	Wyndmoor, PA	3rd

Recipe for Best-of-Show-Winning Beer from War of the Worts IX

Scottish Wee Heavy

by Mike Tripka & Luke Kostu
from Woodbridge Homebrewers Ale & Lager
Enthusiasts Society (WHALES), Woodbridge, NJ

13 lb. 2-row pale malt
4 lb. crystal (40L) malt
1.5 lb. biscuit malt
1 lb. flaked barley
2 lb. Munich malt
2 oz. roasted barley
2 oz. chocolate malt
3 oz. smoked malt
2.5 oz. East Kent Goldings (5%) for 60 min.
0.75 oz. East Kent Goldings (5%) for 15 min.
1 tsp. Irish moss last 15 min.

White Labs Edinburgh Ale Yeast (WLP028)

OG: 1.090, FG: 1.036, fermented at 62F, It was in the bottle for 13 months when it won Best of Show at WOW 9. Second runnings made a great beer too.

[Keystone Homebrew Supply will have a partial mash box kit version for all of you who are not ready to do the all-grain thing.]

Whoops!

Our last newsletter forgot to mention Phil Meyers who won a Gold Medal for a 100% Chardonnay 2002 in *Winemaker* magazine's 2003 International Wine Competition.

Island Mist Wine Kits

These distinctive beverages match a varietal wine base (like merlot) with a splash of natural fruit flavors for a light (6.5% alc./vol.), fruity, thirst-quenching drink. It's lighter and fruitier than table wines, while less sweet than wine coolers. Best of all, it's ready in just four weeks and can be consumed immediately upon bottling. They go best served cold, and even make a great carbonated drink. Just \$46.55 each:

Blackberry Cabernet	Green Apple Riesling
Black Raspberry Merlot	Peach Apricot Chardonnay
Strawberry White Merlot	Wildberry Shiraz
Tropical Fruits Gewurztraminer	
Exotic Fruits White Zinfandel	

Essential Oil Extractor and Water Distillation Unit

Available at Keystone Homebrew

This reflux still can be used to extract essential oils, fragrances, and essences from plant material. We encounter essential oils and essences every day in products we use, such as food, soap, perfume, massage oil, potpourri, and candles. Many people use these oils and essences for homeopathic medicine and aromatherapy. Thyme, mint, rosemary, rose, jasmine, juniper berry, citrus peel, sandalwood, and eucalyptus are a short list of plants you might consider using. By extracting your own oils and essences, you know exactly what you're getting. We have books available that discuss the practical aspects of essence and oil extraction. Plant guides should be consulted before experimenting with plants that have unknown properties. This unit can also be used to distill pure water. Most people actually prefer drinking water with a mineral content like tap or spring water, but it is always nice to know you can have access to pure water.

This 110 volt, 25L unit is priced at \$325.

WARNING: Using this product to distill alcohol is against both Federal and Pennsylvania laws. Many countries like New Zealand have legalized distillation of alcohol in the home, and this unit, produced in New Zealand, is a perfect example of what the Kiwis use to distill alcohol. Please consult the manufacturer's Web site at www.stillspirits.com to get more information on this unit and how it works.

The BUZZ Off: Homebrew Contest

Saturday, May 22, 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. For more details, visit www.hbd.org/mcab.

The BUZZ Off is also the final competition for the Delaware Valley Homebrewer of the Year (DVHY), awarded to the brewer winning the most cumulative points in DVHY events throughout the brewing season.

Entry forms available at Keystone Homebrew Supply, which is an official drop-off point from April 26 to May 16.

More info: hbd.org/buzz/BUZZ%20Off.htm.

Get KO'ed! Keg Only Competition

Saturday, June 12, 1 P.M.

Mark your calendars for what is sure to be an epic Keystone event: our first ever keg-only competition. There will be two rounds of judging: a closed panel selecting the Keystone Brewers, followed by a People's Choice tasting. Everyone is invited to taste the runner-up beers and vote for your favorite. 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 almost full 5-gallon kegs.

Minimum weight is 42 pounds (no cheating!).

2. The entry fee is \$0.00, that's right, FREE

3. There will be two divisions:

Division A: traditionally styled beers, judged by BJCP guidelines (the new proposed guidelines for the upcoming style revision may be used if provided with entry).

Division B: nontraditional beers that don't fit into a specified style, which will be judged on their own merits. Tastiness is the primary merit.

Note: The Competition Organizer reserves the right to move beers to a different division or category to better fit its flavor profile. This is good news because it could increase your chances of winning.

4. Entries will be accepted from 10 A.M., Saturday, June 5 to 7 P.M., Friday, June 11 at Keystone Homebrew Supply. Your keg must be accompanied with dispensing apparatus and gas disconnect with a 1/4 MFL fitting. Keg and dispensing equipment will be returned to the brewer after the competition. Entries will be kept refrigerated.
5. Judging will be done by a closed panel of judges. Scores and comments will be presented in an informal format to the brewer.
6. Four winners will be designated for each division. Divisions may be subdivided into categories.
7. Winners will be bestowed with the honorific title of "Keystone Brewer."
8. Winners do not need to be present on June 12 to win.
9. Winners will get a \$50 gift certificate to Keystone Homebrew, a Keystone shirt with "Keystone Brewer" embroidered on it, and a free pass into the "Brew at the Zoo" Beer Festival on Saturday, June 19 (see page 1).
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.

Another Chance to Win

After the Keystone Brewer titles have been awarded, we will invite the remaining brewers to share their beers with the general public who will be invited to choose a People's Choice winner by ballot. Brewers may distribute promotional materials, and may provide swimsuit models to pour their beer if they feel they need an extra edge.

First-, Second-, and Third-Place People's Choice Awards will receive Keystone Homebrew T-shirts and \$50, \$25, and \$15 (respectively) Keystone gift certificates. Tasting will start at 1 P.M., and voting will end by 4:30 P.M., on Saturday, June 12. The awards ceremony for all winners will be at 5 P.M.

Entry Form, Part 1

First half goes to Judge Coordinator:

Name: _____

Address: _____

Phone: _____ E-mail: _____

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

Beer Name: _____

Beer Style: _____

Division (A or B): _____

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: _____

Division (A or B): _____

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

Fermentation Basics, Part 1

by David Salaba

Here is the first in a series of articles by Keystone's own David Salaba. While this article is written with a slant toward wine, all the ideas and process are sound advice for making any fermented beverage.

We often have customers ask about the basics. Here are a few to consider.

Sanitation

All sound winemaking begins with good sanitation practices. You cannot hope to make good wine unless you make the effort to have all equipment spotlessly clean and properly sanitized. An important distinction is the difference between sanitation and sterilization. Sanitation means that all visible dirt, residue, and stains have been cleaned away, therefore removing most bacteria and wild yeasts, and most of those that remain have been killed by some sanitizing agent. This is usually accomplished in two steps, first using a cleaning agent such as a detergent, or removing dirt with hot water, scrubbing, or pressure washing. The next step would be to use idophor, One Step, bleach, heat, or some other bacteria-destroying process to kill the remaining invisible contaminants.

Sterilization, on the other hand, is the act of killing all living microscopic organisms that live inside on equipment, surfaces, utensils, and so on. Sterilization at the home-winemaking level is usually very difficult, if not impossible, to achieve. The reason is that complete sterilization is accomplished only by steam under pressure, high temperatures, or toxic chemicals that would be impractical to use, and are often downright dangerous. Additionally, once sterilized, equipment and materials must be maintained sterile, and again, this is nearly impossible outside of a laboratory.

All this being said, sanitation is perhaps the most important step in the entire process we call winemaking. If we don't get this right, chances are that what we make will be mediocre at best, and at worst will be something undrinkable.

To sanitize your equipment, begin by thoroughly washing and scrubbing everything that you think will come in contact with your wine. This includes pails, measuring spoons, carboys, hoses, funnels, measuring cups, and any other equipment that will be used to hold liquids or solids that will come in contact with the wine.

Any good detergent, such as PBW, One Step, or B-Brite dissolved in hot water will do the trick. A stiff brush and elbow grease followed by a thorough clean-water rinse will get this part of the job done nicely. Never use harsh cleansers like Fantastik, Spic and Span, ammonia, or Pine Sol. Also, cleaners that contain chlorine, such as household bleach, can be deadly to wine quality, so avoid them. A second rinse with clean water just before using the equipment should complete the job. As a final check, put your nose to the equipment and give it a quick sniff. Everything should smell clean or neutral. If in doubt, rinse again and smell. Your nose knows. A final rinse with a no-rinse sanitizer, such as idophor or One Step, will eliminate any potential contaminants from your water. (Water that is safe to drink may contain wine-spoiling bacteria.) Finally, do not sanitize too far in advance...after a few hours dust, containing contaminants, will settle on your clean surfaces.

Preparation

Maybe this seems too obvious, but for sure, having everything you need ready to go before you start will make your life as a winemaker easier, a lot more fun, and (for sure) less fraught with aggravation. Trying to find a set of measuring spoons or locate that long-handled stirring paddle while you are getting ready to pitch your wine yeast is no fun. You don't need a ton of complicated equipment, but it really helps to have a short checklist for yourself. If you aren't sure of exactly what you'll need, the experienced staff at Keystone can help you prepare a list of essential equipment.

Allow Enough Time (Plus a Little Extra)

Too often we end up trying to stuff six pounds of life into a five-pound bag. Winemaking under these circumstances can be a rushed, irritating, and not very happy experience. Better take a look at the calendar and set aside time to do your hobby when you haven't promised to do three other things.

Measure and Weigh

Estimating amounts by watching a liquid or powder pour into your wine is a recipe for failure. Temperature can be tough to gauge, and surrounding air temperature and humidity can fool you. Don't guess! When you guess

(continued on page 6)

you usually guess wrong, so take an extra moment to properly measure liquids, powders, and temperatures. For winemaking, most powders can be measured with measuring spoons if you don't have access to a scale, but leave the "dash of this, and a pinch of that" to cooks. We're making wine here.

Read the Instructions, and Keep Them Handy

Too often we get phone calls from people who have added the wrong thing, added too much of an ingredient, or added something in the wrong order. Correcting a mistake can be difficult or impossible, so we emphasize our adage, "read twice, add once."

Space, Organization, and Notes

Your don't need a warehouse, but you should have a place where you can work undisturbed and where your hobby won't be in everyone's way. Access to hot and cold water, a sink, and a work table are also desirable. Stable temperatures for fermentation are very important as well.

For most of us, it's safe to say that you can't possibly remember all that has happened in the last six months. You ask, "why is this important for my wine?" Well, for starters, if you make that award-winning batch, it will be very useful to know exactly what has been done to your wine since you started it. You don't need to keep a huge volume, but we find that a three-ring binder with a few sheets of paper inside for simple, handwritten notes will usually do the trick. For sure, wineries keep detailed records of their winemaking for just this reason, and you should too if you want to make better wine. Additionally, in the unlikely event that something adverse happens, there will be no way you can begin to sort things out unless you have kept some sort of record. Finally, a three-ring binder can hold receipts and instruction sheets for useful reference.

In the next newsletter: Part 2, Basic Winemaking Equipment.

In the next mailer . . .

Frozen grapes
Fresh grapes and juice
The next limited hop offering

Grow Mushrooms

Deadline to Order: June 15

We're continuing to promote our mushroom kits by offering all the mushroom kits that we sold in the past plus a new variety, described below. Full descriptions can be found in previous mailers, available on our Web site.

"Espresso Oyster" Mushroom Patch™

Recycle old newspapers, coffee and espresso grounds by inoculating them with Oyster mushrooms (*Pleurotus ostreatus*). Our favorite method is the simplest: just mix the sawdust spawn directly into coffee or espresso grounds. Our Pearl Oyster spawn fruits in a wide temperature range, making it suitable to grow across the country. Kit comes complete with one gallon of Pearl Oyster sawdust spawn and detailed instructions, just \$22.00.

Other available 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

Keystone's Annual Family Picnic

Saturday, August 7

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 August 7, 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 ten acres just 25 minutes from the Keystone. 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 info 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!

Keystone Calendar

Our calendar is always packed with fun and informative events.

Sunday, May 16

Wine Tasting 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, May 20

Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew and a lawn chair to Keystone Homebrew.

Monday, May 31

Closed for Memorial Day

We start our summer hours: closed Mondays.

Saturday, June 12

Keystone's Keg-Only Competition 1 to 5 P.M.

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

Sunday, June 13

Wine Tasting 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 17

Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew and a lawn chair to Keystone Homebrew.

Saturday, June 19

"Brew at the Zoo" Beer Festival 5:30 to 9:30 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."

Sunday, July 4

Closed for the July 4th Holiday

Thursday, July 15

Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew and a lawn chair to Keystone Homebrew.

Thursday, July 15

Brehm Frozen Grapes

Keystone starts taking reservations for these ultra-premium grapes.

Saturday, August 7

Keystone Family Picnic 4 P.M. 'til ?

Bring your family and come have fun.

Thursday, August 16

Keystone Hops Homebrew Club Meeting 7 P.M.

Bring your homebrew and a lawn chair to Keystone Homebrew.

\$5.⁰⁰ OFF
any Keystone T-Shirt

short sleeve \$12⁹⁵

long sleeve \$14⁹⁵

Keystone Homebrew Supply
(215) 855-0100

Expires 6/31/04

code: KMM04

\$5.⁰⁰ OFF

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Not valid with other offers, coupons, or previous purchases

Keystone Homebrew Supply
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Expires 6/31/04

code: KMM04

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any \$100⁰⁰ purchase

Not valid with other offers, coupons, or previous purchases

Keystone Homebrew Supply
(215) 855-0100

Expires 6/31/04

code: KMM04



Keystone Hops Schedule

Third Thursday of the Month at 7 P.M.

Mark your calendar with these upcoming meetings:

May 20 June 17 July 15 August 19

Club meetings are at the 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.

STORE HOURS

Just a reminder, we'll be closed on Mondays through the summer, from Memorial Day, May 31 through Labor Day, September 6.

Tuesday-Thursday 10-7

Friday 10-9

Saturday 10-5

Sunday 11-5

Monday 10-6, But closed 5/31 - 9/6



INSIDE THIS EDITION

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Limited Time Special Hop

New Mushroom Offer



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