

Keystone Homebrew Supply Newsletter

WINE TASTING EVENTS!

Everyone is Invited!

May 19th Sunday 3PM - 6PM & June 9th Sunday 3PM - 6PM
Rain or Shine

Home vintners come share your wine with other wine makers. All wines made from Grapes, Juices, Fruits, Kits, Meads and Ciders are welcome. Everyone who brings wine gets a \$5.00 coupon to Keystone Homebrew Supply. We'll provide cheese and crackers! Haven't made your own yet? Come anyway and try some.

Spring Winemaking The Best Grapes - Frozen

Peter Brehm Vineyards in California gets the best grapes and juice for the Home vintner anywhere. Napa Cabernets, Chardonnays from Caneros, Old vine Zinfandels... Peter personally determines when to harvest the grapes and oversees their processing. Each batch is tested and frozen at the peak of ripeness preserving all their fine qualities until you personally defrost them. The best is never the cheapest and these grapes may seem expensive but when you compare the cost of the wines made by world class wineries using the same grapes you will get, a better bargain cannot be found. Check out the Brehm vineyards web site www.Brehmvineyards.com and determine the types of frozen grapes(red) and juice(white) you want and their availability. Your price is \$10 per bucket (shipping expenses) over the sale price on the Brehm web site. Also check out the "Grape Beginnings" wine kits, these are formulated so that you can make great wine with directions from an experienced winemaker. **Supplies are limited** and are selling out fast because of the their spring sale, so check their web site and **call us today so that we can reserve your order.**

Deadline to order Friday May 3rd. Grapes should arrive around May 15th.

Grow Hops!

Homebrewers with green thumbs (and brown ones too, growing hops is easy), dust off your shovels and start planting! Rhizomes (roots) are here! The following varieties are available:
Cascade, Fuggles, Mt. Hood & Saaz at \$3.95 a root.

Hop facts:

1. Each Rhizome can produce between 1/2 and 2 pounds of hops
2. Hops are perennials and come back each year.
3. Hops can grow up to 30 feet in a season
4. Hops like full sun and to be well watered

Steps to growing hops:

1. Prepare your soil. Hops prefer rich loamy soil, if you have sandy or clay soil make sure to add lots of compost.
2. Provide a place for your hops to grow: trellis, fence or twine system, remember they can grow up to 30 ft. long.
3. Plant the rhizome approximately 3 to 6 inches below the surface.
4. Make sure the hops are well watered but also well drained.
5. Only allow the strongest 2-3 vines to grow, trim back all the others.
6. As the summer progresses you will see hop cones form on the vines, when the cones get papery to the touch and the lupulin glands are yellow, it is time to harvest the hops.
7. Make sure to fully dry the hops before storing otherwise they will get moldy.

Limited Quantities Available Call 215-855-0100 to reserve yours! Also check out these awesome books on hop growing: [Homebrewers Garden](#) and [Homegrown Hops](#) for sale at Keystone Homebrew

Best of Show

Congratulations Joe Pfahler
A Keystone Brewer from Telford!
B.O.S. winner with his
Blizzard Bock

Each year we hold the War of the Worts Homebrew Competition. This year's competition was the 7th annual and we had 255 entries. We had 19 Categories and awarded a 1st, 2nd and 3rd place in each. All the first place beers are then judged again and a best of show beer is selected. A complete list of winners can be found on our website and links to all our sponsors. Joe's Recipe is available in Box Kit form at the store with complete instructions.

Here is the recipe:

7 lb. Bierkeller Light Malt Extract
3 lb. Muntons Light Dry Malt Extract
6 oz. Durst Crystal Malt 40° L
6 oz. Weyermann Vienna Malt 3.5° L
3 oz. Munton & Fison Chocolate Malt 338° L
2 oz. Tettnang Hops (Bittering)
½ oz. Hallertau Hersbrucker Hops (Finish)
Yeast # 2206 XL Bavarian Lager

Help Wanted

Once again we are looking for some extra help at Keystone. Tim, our faithful college student, is off to Europe for the summer and has a full college schedule this fall. We are looking for someone part-time (20-30 hours a week) to work weekends with some weekdays (evenings or mornings ok). 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 a working knowledge of beer or wine making and a willingness to learn about the other. We would consider a college student home for the summer or a mature high school student for packaging and stocking. Interested applicants should stop by with, or e-mail me (Jason,) your resume or fill out an application and complete a short beer and wine knowledge quiz.

Grow Gourmet

Mushrooms in your own home!

I found this product and decided it sounded so cool I had to try it myself. Right now there are Shiitake mushrooms growing in my kitchen. Each Shiitake mushroom kit contains everything you need to grow mushrooms except water. Each kit will produce new crops of mushrooms every 3 to 4 weeks for months! If there is enough interest we will be offering other mushroom varieties like Oyster, Almond Portobello, Pioppino, and Enokitake on a rotating basis. This time we are offering the Shiitake kits on a preorder basis only. Each Kit will cost \$26.00. All orders must be placed by 5/15/02.

Custom Labels

Bob Trudnak a fellow wine maker and brewer has gone into the custom wine and beer label business. From 4 to 400 labels order the quantity you want. These great labels printed on a color laser printer (colors won't run) come ready to be stuck onto your bottles. Next time you are in the store ask to see the samples. With 11 wine and 8 beer styles, you will be sure to find one you like.

Limited Edition left overs

Did you miss the Deadline in December? We ordered a few extra of each type of Limited Edition and Restricted Quantity wine kits. These kits represent the apex of wine kit offerings. If you hurry you still have a chance to get one before they are gone forever. This is what we have left:

<u>Brew King</u>	<u>RJ/Spagnols</u>
Symphony (2)	Viognier (6)
Oregon Pinot Gris (12)	Heritage Blend (2)
Malbec /Shiraz (12 when they come in)	

Wine Tastings

Please join us for our wine tasting events on May 19th and June 9th (see front page.) This a great chance to learn about winemaking and to experience different wines. It doesn't matter if you are a kit wine-maker or if you start from scratch, everyone who makes wine should attend. We encourage everyone to bring their own wine to this laid back gathering. The event starts at 3 and ends around 6. Don't forget to bring a lawn chair.

Keystone Homebrew Supply, 779 Bethlehem Pike, Montgomeryville, PA 18936 **215-855-0100**

E-mail: Sales@Keystonehomebrew.com

www.Keystonehomebrew.com

Big Brew 2002 - National Homebrew Day

Saturday May 4th @ Keystone Homebrew Supply

Join us at Keystone Homebrew Supply for a day of brewing. Bring your brew pots & propane burners or just come and watch as we join brewers across the country and the world in a simultaneous brew day. You can start setting up as early as you like. The store will open at 9AM and all grain brewers should be mashing by 10AM. Every one should be wrapping it up between 5 & 6PM. **This is a great opportunity to see all grain brewing first hand.**

If you would like to participate at Keystone for the big brew we will be providing filtered water for brewing and hoses for cleaning and chilling. Each brewer must provide his or her own equipment including: brew-pot, outdoor propane burner, wort chiller and plenty of homebrew. For more information please call us, or to register your own site check out the AHA's web site @ <http://www.aob.org>. All participating home brewers should call ahead so we can be prepared. By the way, bring some homebrew.

Bottle Special

We just got in a new load of wine bottles and we have two specials for you.

New Dead Leaf Green Punted Burgundy
750ml cork finish 12/case

or

New Emerald Green Bar Top Cork finish
slightly less then 750ml 12/case

\$8.95 per case

6 or more cases (must be just one type)

\$8.00 per case

while supplies last, can't be combined with other discounts or offers

www.Keystonehomebrew.com

Check out our website! We post special event information on our site

Order forms for: Limited Edition Wine Kits, Fresh Cider, Fresh Grapes & Juice

Sign up forms for: Store E-mails, Barrel Brews, and Homebrew competitions. Coming this Spring On-line Catalog with Secure ordering

STORE HOURS

Monday* 10AM - 6PM

Tues, Wed, & Thurs 10AM - 7PM

Friday 10AM - 9PM

Saturday 10 AM - 5PM

Sunday 10 AM - 5PM

***Closed Mondays from Memorial Day to Labor Day**

Wine Corks

We have been on a quest to bring you great corks for all your wine bottling needs. We recently got in some top grade winery over-brands. These natural corks are the highest grade corks available, they just happen to have a winery's name already printed on them, On special now for \$6.60 per 30 and \$20.95 per 100. Normally they would be three times this price. We also have the follow types of corks in stock.

Agglomerated 30-\$4.80 100-\$12.75
Agglomerated w/cork disk ends 30-\$7.50 100-\$24.95
Synthetic corks (multiple colors)30-\$7.50 100-\$24.95
Composite (Altec) 30-\$8.40 100-\$28.00
Call for 1000 bag pricing.

BUZZ OFF Beer Comp.

Will be held on Saturday, June 1st at Iron Hill Brewery and Restaurant in West Chester, PA. We will be accepting entries from May 13th through May 29th. The Buzz Off is a MCAB Qualifying Event for the 2003 MCAB. Further details and forms can be found at the Buzz web site <http://hbd.org/buzz/>

Get Keystone Homebrew E-mails.

Want to stay informed? Don't want to miss an ordering deadline? Get on our e-mail list. We don't share or sell our addresses. To get on the list send a message to info@keystonehomebrew.com. Please include your name and number or stop by the store.

Club Meeting Schedule

3rd Thursday of the Month @ 7PM

mark your calender

May 16th

June 20th

July 18th

August 15th

Club Meetings are at the store and are open to all interested home brewers. Summer meetings are outside. Please feel free to bring a lawn chair.

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