

# Keystone Homebrew Supply Newsletter

November 2003

## Brew King Limited Edition Selection Wine Kits

*Deadline to Order: Tuesday, December 23*

The only way to receive any of these amazing kits is to pre-order (in person, by phone, or on-line) by the deadline and leave us a 50% deposit. Each variety has a different release date, with two releases in January. Volume discounts listed below.

These 16-liter kits come complete with grape juice concentrate, additives, 30 bottle labels, and complete instructions.

### *Arriving in January*      **Symphony (California, USA)**      **\$99.99**

Symphony is a cross between two French grapes, the Muscat of Alexandria--an aromatic, "grapey" white grape--and Grenache Gris, a red grape. The resulting wine has intense aromas of melon, grapefruit, mango, peach, banana, and papaya. Good acidity and a hint of tannin from the Grenache Gris makes Symphony firm enough to pair with spicy foods.

### *Arriving in January*      **Carmenere/Malbec ("Car-men-yair"/"Malh-behk") (Chile)**      **\$105.99**

Once counted among the most important grapes of Bordeaux, both Carmenere and Malbec have had a resurgence in Chile. Carmenere/Malbec is a wine of great power and character, with flavors of blackberry, plums, blackcurrant, mulberry, red pepper, sweet cherry, spice, licorice, and deep, bittersweet notes, almost like unsweetened chocolate or espresso. It pairs nicely with steak, chops, and barbecue, and is hearty enough for stews and hard cheeses.

### *Arriving in February*      **Okanagan Cabernet/Merlot (British Columbia, Canada)**      **\$105.99**

2003 was a great growing season for the Okanagan region. The Cabernet came from the award-winning Dry Hills Vineyard, on famous Black Sage road, and has intense, prominent, blackcurrant and blackberry flavors. The Merlot comes from the Testa Linda and Stone Acre Vineyards, outside Oliver, British Columbia. This Merlot exhibits flowing aromas of black cherry, berry, plum, and spicy notes. While it will drink well young, it will continue to develop for years.

### *Arriving in March*      **Russian River Valley Pinot Blanc (California, USA)**      **\$99.99**

Russian River Valley's fog-cooled climate and well-drained soils produces some of the finest wines in the world. Pinot Blanc makes delicious and easy-to-like white wines with pear and mineral flavors and fairly high, balanced acidity. The Limited Edition Pinot Blanc is well matched with seafood and pairs with medium-rich textures such as pork and chicken. It is also excellent as an aperitif with olives and cheese.

### *Arriving in April*      **Sicilian Primitivo/Syrah (Italy)**      **\$105.99**

Sicily, a small island off the southern tip of Italy, produces truly astonishing quantities of wine with its perfect climate and soils. Primitivo, the grape Americans call Zinfandel, produces dark wines of rich power and substance. Syrah, a recent transplant to Sicily, produces deep red wines, with plum, berry, and spice notes. Blended together, the two grapes make an intense fruity wine, balanced with vanilla and smoke notes from the oak, exuding rich aromas of plums, berries, tobacco, prunes, and red cherries, with the Italian signature of firm tannins and a long, gripping finish.

**Order 2 Kits: Save \$2 on Each Kit \* Order 3: Save \$4 on Each \* Order 4: Save \$8 on Each**

*Discounts cannot be combined with RJ Spagnols Kits \* Secure ordering on-line [www.Keystonehomebrew.com](http://www.Keystonehomebrew.com)*

**(Restricted Quantity Kits continued on page 2)**

## RJ Spagnols Restricted Quantity Special Kits

Detailed descriptions were not available at press time, but we will have them at the store and post them on our Web site as soon as they become available.

<i>Arriving in January</i>	<i>British Columbia Pinot Noir</i>	<i>Deadline to Order Nov. 30</i>	<i>\$99.99</i>
<i>Arriving in March</i>	<i>Chilean Cabernet Merlot Syrah</i>	<i>Deadline to Order Dec. 25</i>	<i>\$99.99</i>
<i>Arriving in April</i>	<i>German Gewurztraminer with Sweet Reserve</i>	<i>Deadline Dec. 25</i>	<i>\$99.99</i>
<i>Arriving in May</i>	<i>South African Pinotage Cabernet</i>	<i>Deadline to order Dec. 25</i>	<i>\$99.99</i>

**Order 2 Kits: Save \$2 on Each Kit \* Order 3: Save \$4 on Each \* Order 4: Save \$8 on Each**

*Discounts cannot be combined with Brew King Kits \* Secure ordering on-line [www.Keystonehomebrew.com](http://www.Keystonehomebrew.com)*

### Brew King's Wine Guru

#### *Appearing in Montgomeryville!*

Date: Wednesday, November 12

Time: Doors open 7 P.M. Show starts 7:30 P.M.

Where: The Joseph Ambler Inn, 1005 Horsham Road (Route 463) North Wales. Approximately one mile east of 5-points (intersection of Routes 202, 309, and 463). Directions are available by phone, (215) 362-7500 and at their Web site, [www.josephamblerinn.com](http://www.josephamblerinn.com).

Who: The first 100 people who want to learn amazing things about wine and wine kits

Cost: \$10 per person (but all attendees will receive a \$10 coupon for Brew King Products)

Tim Vandergrift, author, winemaker, and Technical Services Manager for Brew King, the world's largest premium wine kit company, will be presenting a wine education evening. Tim's vast wine knowledge encompasses all aspects of wine. He can answer questions like:

How are wine kits made?

Where do the grapes used in wine kits come from?

How do sulphites work, and do I need to use them?

Why do some wines need to be aged?

Is fining important?

There will be door prizes, a question-and-answer session, as well as a tasting of Brew King wines. Tim will introduce the 2003 Limited Edition kits and we will taste commercial examples of some of the wine varieties appearing in the 2003 Limited Edition Kits. Space is limited, so sign up now!

### Do You Know Beer? Become a Beer Judge!

Becoming a beer judge is hard but rewarding work. The Keystone Hops Homebrew Club is sponsoring eight study sessions followed by the BJCP (The Beer Judge Certification Program) exam. The Beer Judge Certification Program (BJCP) is a nationwide organization devoted to the training and continued education of beer judges.

The study sessions will take place on Monday nights from 7:00 to 9:30. All meetings will be held at The General Lafayette Inn and Brewery, in Lafayette Hill. The first meeting on Monday, December 15 will orientate prospective judges to the BJCP Program. Study materials and suggested readings will be provided for those committed to becoming a beer judge. A \$30 study session fee for materials will be required before attending the rest of the sessions. Class dates are 12/15, 1/5, 1/12, 1/19, 1/26, 2/2, 2/9, and 2/16. Call Jason at Keystone Homebrew (215) 855-0100 or e-mail [jason@keystonehomebrew.com](mailto:jason@keystonehomebrew.com) to join in.

The final exam will be given on Tuesday, February 17 from 7 to 10 P.M. The three-hour exam consists of ten essay questions that test your knowledge of beer styles, recipe formulations, and troubleshooting. During the essays you will judge three beers to test the acuity of your taste buds. Test survivors can try out their new skills and start accumulating BJCP points at the Ninth Annual War of the Worts on Saturday, February 21, 2004.

For more information, go to [www.bjcp.org](http://www.bjcp.org), or talk to one of the proud BJCP judges who work at Keystone Homebrew.

## War of the Worts IX

Keystone Hops Homebrew Club is sponsoring a Homebrew Competition on Saturday, February 21, 2004 at The Drafting Room restaurant in Spring House, PA. Aside from fame and fantastic prizes, this is a great opportunity to have your homemade beer and mead evaluated by BJCP-registered judges. Additional information including entry forms and judge and steward sign-up forms will be available on the Keystone Hops Web site: [www.keystonehops.org](http://www.keystonehops.org). The deadline to enter is February 14, 2004.

Volunteer BJCP judges and stewards (no experience necessary) are needed. You can become a certified judge; see the beer judge article on page 2. Stewards help organize, deliver beer, accumulate points toward BJCP certification, and occasionally taste beer.

Judging starts at 10:00 A.M. Winners will be announced and prizes will be awarded at 4:30 P.M.

**Start brewing for this event now!**

## Mystical Mead

Did you ever wonder what the first alcoholic beverage was? Chances are it was mead. Revered by the Vikings and sipped by the ancient Greek gods, mead is an alcoholic beverage created by mixing honey and water and fermenting with yeast.

More recently (in the sixteenth century), mead gave birth to the term *honeymoon*. Tradition has it that the bride and groom should consume mead (honey) for one month (one moon) after a wedding if they want their first-born to be a son. Additionally, mead has long been attributed with aphrodisiacal powers, so you may want to consider mead as the next beverage slated for your fermenter.

Most beer or winemakers already have the necessary equipment to make mead. We recommend stirring 12 to 15 pounds of honey into water to total 5 gallons of liquid. To this, add a mixture of yeast nutrients and fruit acids and boil briefly, from 1 to 15 minutes. After the boil, cool the mixture, and add your yeast. The mead will ferment for two to four weeks before beginning to clear. The most challenging part of mead making comes after the mead has fermented and cleared: the aging process. Although most prehistoric mead makers probably guzzled their mead concoctions within the first week or two after collecting their honey, our personal experience tells us that aging mead at least nine months to one year will give you a much smoother and more enjoyable beverage.

Keystone Homebrew stocks a large selection of honey including: alfalfa, clover, orange blossom, tupelo, wildflower, and buckwheat, each of which has a distinctive flavor from the flower's nectar. Your yeast selection can affect your mead as well. Some suggest wine yeasts, such as Cote de Blanc; other mead makers prefer yeasts specifically designed for mead, such as Wyeast's liquid yeast cultures for sweet and dry meads. No matter which yeast you select, pick up a bottle Jason's Mead Kit--available only at Keystone Homebrew--an award winning blend of nutrients, fruit acids, and clarifier designed for 5 gallons of mead. Finally, to help you explore the magical world of mead, we carry a great new book, *The Complete Mead Maker* by Ken Schramm.

## Final Chance to Order Brehm's Premium Frozen Grapes and Juice: November 17

*Scheduled Arrival: First Week of December*

This is your last chance to preorder these coveted, award-winning grapes. A complete list with prices and varieties can be found on our Web site, and at the store. A more detailed description of the grapes can be found at [www.brehmvineyards.com](http://www.brehmvineyards.com). Reserve your grapes now via phone, e-mail, or on-line.

## New Items at Keystone Homebrew

Keep your home brewery and wine cellar on the cutting edge with these cool new gizmos, available at Keystone:

**Refractometer** Optically measure sugar content of wine must or beer wort, instantly! Particularly useful when making wine from grapes or fruit. Measures sugar content up to 32 percent. \$89.95

**pH Meter** A useful tool for advanced wine makers. Complete with buffering solutions and batteries. \$84

**Conical Fermenter** Ferment like the pros with this 12.2 gallon, stainless steel fermenter, with 60-degree angled bottom to aid settling. Comes complete with stand, and stainless steel ball valve bottom dump. More components are available separately, including a weldless, racking arm with stainless steel ball valve. \$495



**Enolmatic Professional Vacuum Bottle Filler** An electric motor siphons wine by vacuum force, so your bottling can take place comfortably higher than the barrels, demijohns, or carboys where your wine is stored. The vacuum degases wine as it fills up to 200 bottles per hour, with adjustable flow rate. Fully compatible with any in-line wine filter (sold separately) so you can degas, filter, and bottle wine all at once! \$349.95

**Keystone Shirts and Sweatshirts** Look your best and meet homebrewers wherever you go with Keystone Homebrew Supply's new tees and sweats. T-shirts available in forest green, navy blue, olive green, short sleeves, \$12.95. Long sleeves, \$14.95. Sweatshirts, \$19.95.

**Soda Making Kits** These kits contain all the equipment and ingredients to make soda at home. Kids love this fun and educational project. The Basic Soda Kit (\$26.95) includes:

4 oz. Root Beer extract

4 oz. Birch Beer extract

A comprehensive book, *Homemade Root Beer, Soda, and Pop*

Four 1-liter plastic PET bottles with caps

Four packs of Red Star champagne yeast

5" funnel

The Deluxe Kit includes a seltzer maker (a plastic seltzer bottle and gas cartridges) for instant soda. The Deluxe Soda Kit is \$48.95

## Grow Gourmet Mushrooms in your own home!

**Deadline to Order: December 7**

For those of you who love mushrooms, here's your next chance to get the grow-at-home, indoor mushroom kits. These tasty treats will be arriving just in time to be the most unique holiday present that you have ever given. For the gourmet who has everything, nothing beats the freshness of homegrown mushrooms. Guaranteed to arrive before Christmas! Choose from:

### Shiitake Mushrooms

Our most popular Mushroom Patch! Composed of a unique blend of sterilized, enriched sawdust fully colonized with a select Chinese strain of Shiitake (*Lentinula edodes*). Esteemed for both its health-stimulating properties and its culinary value, our newest generation of Shiitake kits are super-boosted to give the most prolific harvests yet. Shiitake mushrooms can be harvested at 2 week intervals for up to 16 weeks. A 50-80°F environment is ideal. \$26.00

### Enokitake Mushrooms

A veritable forest of small capped, long stemmed Enokitake mushrooms (*Flammulina populicola*)-often too numerous to count--will emerge from this mushroom kit. Long favored by the Japanese, and known by North Americans as the Winter Mushroom, this species is delightful to grow and eat. A 40-60°F environment is recommended. (To activate, simply place it in your refrigerator.) Like the Pearl Oyster, freezing does not harm this mushroom. \$26.00

### Pearl Oyster Mushrooms

Bouquets of Pearl Oyster mushrooms (*Pleurotus ostreatus*) will flourish within two weeks of arrival. A 55-75°F environment is needed. This kit produces a surprisingly abundant crop of tasty mushrooms. We recommend inoculating your garden compost pile with this kit after use. Often gardeners can enjoy continued harvests of Oyster Mushrooms outdoors in the following months. (Please note that freezing is not harmful to this kit.) \$22.00

### Stone Mushrooms

Known by Italians as "Pietra Fungaia," this remarkable mushroom (*Polyporus tuberaster*) produces velvet-like antlers which unfold into large, funnel-shaped mushrooms. Mild in flavor, superior in texture, sauteing these mushrooms combines well with most foods. Like many of our mushroom kits, there is enough life-force in this kit once it stops producing indoors to use as spawn for outdoor cultivation. A 60-80°F environment is ideal. \$26.00

## Professional Bar Kit Series

Keystone Homebrew Supply stocks professional grade bar equipment and has compiled a few specialty kits. These make great presents for people who seem to have it all, or to complete your own home bar. These are restaurant quality, glass and stainless steel accoutrements, not cheap, consumer knock-offs.

Don't forget to get a copy of the recipe book, *Bartenders' Black Book* for great drink recipes.

### Martini Maker Kit

From our Professional Bar Kit Series, this kit makes a great present for the martini lover. Complete with all the professional tools that bartenders use to mix drinks, this kit comes with basic recipes and instructions. \$39.95

Includes:  
30 oz. stainless steel shaker  
Stainless steel drink strainer  
16 oz. mixing glass  
Four 6 oz. cocktail glasses  
Two whiskey pourers  
Stainless steel jigger (to measure the pour)  
Bag of plastic picks for olives

### Margarita Maker Kit

If margaritas are your thing, make them like the pros. This kit has everything you need, including a specialized glass rimmer with salt and sugar sections to make the perfect margarita. \$59.95

Includes:  
30 oz. stainless steel shaker  
Stainless steel drink strainer  
16 oz. mixing glass  
Four 10 oz. margarita glasses  
Two whiskey pourers  
Stainless steel jigger (to measure the pour)  
Glass rimmer

### Bar Organizer Kit

This bar organizer comes fully stocked. Next time you are mixing drinks at home, be prepared. After all, who wants a tropical island drink without a mini-umbrella? \$39.95

Includes:  
Bar organizer (black plastic)  
20 coasters  
500 plastic straws (8" regular)  
1,000 cocktail napkins  
1,000 pick arrows (for garnishes)  
1,000 plastic straws (sip sticks, 5")  
144 cocktail parasols (assorted colored umbrellas)

## HOLIDAY GIFT IDEAS

### \$10 or Less

**Auto-siphon:** transfer beer or wine with ease  
**Glassware:** all styles for wine, beer, and cocktails  
**Barware:** bar towels, bottle openers, tin bar signs  
**Professional bottle labels:** for beer and wine, computer printable, sticks until soaked in hot water  
**Homer Simpson talking bottle opener:** get them before they are sold out again (doh!)

### \$20 or Less

**Books:** beer, wine, mead, vinegar, cheese-making  
**Wine storage:** wine racks, labeling systems  
**Wine gear:** wine glass charms, picnic totes, wine totes  
**Bottle draining rack:** saves time and space  
**Swing top bottles:** like Grolsch, only better!  
**Vacuvin wine savers:** pump out air to keep wine fresh  
**Guinness gear:** T-shirts, hats, glasses,  
**Carboys:** 3 and 5 gallon  
**Beer steins:** functional and collectable

### \$30 or Less

**Beer growlers:** carry kegged beer with you  
**Carboys:** 6 and 6.5 gallon  
**Cork Pops:** CO<sub>2</sub>-powered wine bottle opener makes every bottle pop like champagne  
**Beer bottling gear:** bench bottle capper, blue swing-top bottles, giant swing-top bottle  
**Special barware:** cocktail shaker, soda/seltzer bottle, wine cork trivet  
**Lever pull wine opener:** fastest, easiest cork puller  
**Tap markers:** find your favorite beer's tap handle  
**Guinness Party Pack:** glasses, coasters, bar towel, t-shirt

### \$50 or Less

**Beer ingredient kits:** a complete kit with a great recipe  
**28-day wine kits:** 30 bottles of wine in as many days!  
**Advanced beer equipment:** Counter-pressure bottle filler, Corona grain mill, half yard glasses  
**Beer equipment kit:** basic equipment to brew!  
**Beer steins:** functional and collectable  
**Deluxe Soda Making Kit:** ingredients, equipment, book

### \$50 to \$100

**Our best bottle corker:** incredible quality, ease of use, and durability  
**Selection wine kits:** superior wines from superior kits  
**Wort chiller:** better brew results from fast chilling  
**Refrigerator thermostat:** precise temperature control for lagering  
**Outdoor propane cooker:** fast boiling, no indoor mess  
**Wine equipment kit:** all the basic equipment you need  
**Beer steins:** functional and collectable

### Over \$100

**Homebrew kegging setup:** serve kegged beer at home  
**Refrigerator conversion kit:** beer on tap, better than a Beermeister  
**Polarware Brew Pots:** 10 and 15 gallon, best quality  
**Neon signs:** what's a home bar without one?  
**Advanced wine equipment:** presses, variable-capacity fermenters, barrels, pumps, and filters  
**Table mounted wine opener:** efficiency with distinction  
**Still Spirits equipment:** essential oil extractor  
**Refrigerated wine cabinet:** store wine in a top-of-the-line, temperature-controlled cabinet

Receive a **FREE** keychain  
**Bottle Opener**  
 with any purchase

Keystone Homebrew Supply  
 (215) 855-0100

Expires 12/31/03

code: KMN03

**\$5.<sup>00</sup> OFF**

any \$50<sup>00</sup> purchase

Not valid with other offers, coupons, or previous purchases

Keystone Homebrew Supply  
 (215) 855-0100

Expires 12/31/03

code: KMN03

**\$10.<sup>00</sup> OFF**

any \$100<sup>00</sup> purchase

Not valid with other offers, coupons, or previous purchases

Keystone Homebrew Supply  
 (215) 855-0100

Expires 12/31/03

code: KMN03



## Keystone Hops Schedule

The club is bring back its monthly inner-club competitions. Each month features a specific style along with a commercial example of that style.

January – Holiday beers

February – no competition, War of the Worts preparation

March – Bock beers

All meeting attendees will judge the beer and be entered into a raffle for a six-pack of the commercial beer. Winner's prize is a six-pack of the commercial beer plus a Keystone t-shirt. Style guidelines will be on the club's Web site: [www.keystonehops.org](http://www.keystonehops.org).

## HOLIDAY HOURS STARTING FRIDAY, DECEMBER 12

Monday-Thursday, and Saturday 10-8

Friday 10-9 Sunday 11-5

Christmas Eve and New Year's Eve 10-4

Closed Thanksgiving, Christmas,  
New Year's Day, and January 2



## INSIDE THIS EDITION

Last Call: Brehm's Frozen Grapes

At Last: The Mead Article!

Holiday Shopping Ideas

New Mushroom Offer



Standard Mail  
AUTO  
U.S. Postage PAID  
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Permit No. 346

Return Service Requested

Keystone Homebrew Supply, Inc.  
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