

# Keystone Homebrew Supply Newsletter

September 2004

We're gearing up for an exciting fall of making wine and beer! This fall we will offer the great events, ingredients, and equipment you have come to expect from Keystone Homebrew, mixed with some new, exciting products and services. Read on to learn more. We look forward to seeing you soon.

## Wine Grapes and Juice Arriving Early!

*Target Arrival: September 10*

The time of year for the grape harvest is almost here. California had an early spring this year, the grapes got an early start, they were ahead of schedule for the entire season, and they soon will be harvested and rushed to Keystone Homebrew Supply. So dust off your equipment, and get ready fast because here they come!

Here is a list of grapes and juice that we expect to be available. Some of the varieties may not be available, and others not included on this list might be obtainable. Please note that market prices can change without notice.

To ensure that you get the quantities and varieties that you want, please place an order early. You can order by phone, stopping by the store, or on our Web site. If you do not see what you want on this list, please let us know. Only a limited supply of additional grapes and juice will be available.

### Red Wine Varieties

Juice (6-Gallon Buckets)		Grapes (36 Pounds)	
Alicante	\$41.00	Alicante	\$25.75
Barbera	\$40.00	Barbera	\$24.25
Burgundy	\$40.00	Cab. Sauvignon	\$24.75
Cab. Sauvignon	\$41.00	Cabernet Franc	\$25.25
Chianti	\$41.00	Carignane	\$24.25
Merlot	\$43.00	Grenache	\$24.25
Petite Sirah	\$44.00	Merlot	\$27.00
Pinot Noir	\$43.00	Napa Gamay	TBA
Ruby Cabernet	\$41.00	Nebbiolo <i>New offer!</i>	\$27.50
Sangiovese	\$40.50	Petite Sirah	\$26.50
Syrah	\$41.00	Ruby Cabernet	\$24.25
Zinfandel	\$43.00	Sangiovese	\$25.25
Grenache <i>Rose</i>	\$38.00	Syrah	\$24.25
White Zinf. <i>Rose</i>	\$39.00	Zinfandel	\$30.25

### White Wine Varieties

Juice (6-Gallon Buckets)		Grapes (36 Pounds)	
Chablis	\$36.00	Chardonnay	\$25.25
Chardonnay	\$40.00	Muscat	\$27.00
Chenin Blanc	\$37.00	Pinot Grigio	TBA
French Colombard	\$37.00	Sauvignon Blanc	TBA
Johannisberg Riesling	\$40.00	Thompson	
Muscat	\$41.00	Seedless	\$23.25
Pinot Grigio	\$45.00		
Sauvignon Blanc	\$43.00		
Thompson Seedless	\$36.00		
Viognier	\$40.00		

## Peter Brehm Ultra Premium Frozen Red Grapes and White Juice

This will be the third year that we offer frozen grapes and juice from Brehm Vineyards. This is your chance to make wine from the same grapes that award-winning wineries covet. After all, the best grapes make the best wine.

If you are interested in Brehm Vineyards' ultra premium wine grapes from the premier growing areas of California, Oregon, and Washington, including Napa, Sonoma, Carneros, and the Columbia River Valley, it's time to start thinking about this year's wine season. Be warned that making these grapes into wine will require more work, testing, and patience than making wine from box kits.

Peter Brehm closely monitors the grapes as they ripen and then selects the optimal times to harvest. After the red/black grapes are picked, they are crushed, de-stemmed, and frozen in 5-gallon buckets. A frozen bucket of grapes will yield a final volume of approximately 3½ gallons of wine. The white grapes are crushed and pressed; then the juice is allowed to settle in refrigerated tanks for 24 hours before it is frozen in 5-gallon buckets.

The grapes are allocated on a first-to-order basis. Some of Peter Brehm's grapes are sold out even before the harvest. We will be receiving our shipment in the first week of December, but we can reserve grapes for you now.

Prices and varieties can be found on our Web site and here at the store, so give us a call. Detailed grape descriptions and recommendations for fermentation can be found at Brehm Vineyard's Web site: [www.brehmvineyards.com](http://www.brehmvineyards.com). Don't be disappointed; order today.

## Oak Grove Vineyards

### Premium Grapes at Affordable Prices

New this year for Keystone is a partnership with Oak Grove Vineyards. Oak Grove is located in the Lodi AVA of the central Valley of California. These grapes have been attracting the attention of home winemakers for the last few years. We will be offering these as frozen red must and frozen white juice. The juice and must will be packed in 6-gallon buckets and shipped frozen from California to Pennsylvania. Each bucket of red must is guaranteed to contain 50 pounds of destemmed grapes which should yield approximately 3½ gallons. These are available by Special Order only, so don't miss out, call us and reserve yours today! The shipment should arrive mid-October. You can also reserve online through our online shopping cart, either paying now through our secure server, or pay when you pick up the grapes/juice.

#### Oak Grove Frozen Red Must

Cabernet Franc	\$58.00
Cabernet Sauvignon	\$52.00
Carignane	\$52.00
Grenache	\$52.00
Merlot	\$67.00
Petite Syrah	\$67.00
Pinot Noir	\$58.00
Sangiovese	\$52.00
Syrah	\$58.00
Zinfandel Old Vine	\$67.00

#### Oak Grove Frozen White Juice

Chardonnay	\$52.00
Chenin Blanc	\$49.00
Sauvignon Blanc	\$58.00
Pinot Grigio	\$67.00
Viognier	\$58.00

## Taking Your Winemaking to the Next Level?

Wine kits offer a great way to make wine in your home using easy techniques with a minimal amount of equipment. Working with grapes provides you the satisfaction of having more influence on your final product, but once you take this step you have to be prepared to work and think a lot harder. Here are some things to consider when moving from making wines from kits to making wines from fresh or frozen grapes and juice.

**Plan on buying a good book** We recommend *Techniques in Home Winemaking* by Daniel Pambianchi, a

thorough book that answers almost all of your questions concerning winemaking. Additional books to consider are *The Home Winemakers Companion*, by Gene Spaziani and Ed Halloran, *Grapes Into Wine*, by Philip Wagner, and *Winemaking*, by Stanley and Dorothy Anderson.

**Plan to get messy** Fresh grapes need to be crushed and pressed; there is no getting around these two steps. Both of these processes have the potential for turning you purple and making you sticky.

**Plan to test and adjust your wine for acid and sugar** Grapes and grape juice are natural products and the sugar and acid content may need to be adjusted to make quality wines.

**Plan to buy or rent additional equipment** Presses and crushers can be purchased or rented from Keystone Homebrew Supply. You'll probably need a larger primary fermenter to accommodate the grape skins/cap. You may also want additional capacity in secondary fermenters (glass carboys, barrels, variable-capacity tanks) for long-term storage. And don't forget testing equipment, including an acid test kit and hydrometer.

**Plan to be patient** A minimum of nine months to a year's worth of aging may be required before bottling, and longer bottle aging is recommended.

## Wine Equipment Rental

Keystone will be renting the following winemaking equipment:

Hand Crusher/De-stemmer	\$35 per day
Hand Crusher	\$20 per day
Apple Crusher	\$20 per day
Small Metal Press	\$10 per day
#25 Wood Press	\$10 per day
#35 Wood Press	\$25 per day
Wine Filter	free, 1 day limit
Floor Corker	free, 1 day limit

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

## Crush Your Grapes at Keystone Homebrew Supply!

An **electric crusher/de-stemmer** will be available every day of wine season! This miracle of modern engineering can de-stem and evenly crush several boxes of grapes in just a few minutes. Crush your grapes and remove the stems for just \$1.00 per box. Remember to bring clean buckets, approximately one bucket per box, to take your grapes home in, or take advantage of our bucket special—7.8-gallon bucket with solid lid for \$10.00. An additional \$1.00 per box will be charged if you would like us to dispose of your empty grape boxes. Grapes grown locally or purchased elsewhere may be crushed for \$5.00 per bucket.

## Wine Tasting Events *Everyone Is Invited!*

A great learning and social event

*Sunday, September 12 and  
Sunday, October 17*

*3 P.M. to 6 P.M., Rain or Shine*

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. Be sure to 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 sign up by calling the store (215) 855-0100 so that we have enough snacks for everyone.

You won't want to miss this one, so **mark your calendar!**

## Winexpert's Wine Expert! *Thursday, November 4*

Tim Vandergrift will make a second appearance for what we hope will become an annual event for the winemakers of Keystone Homebrew Supply on Thursday, November 4. For those who missed his first visit, Tim Vandergrift is an author, winemaker, and Technical

Services Manager for Winexpert, the world's largest premium wine kit company, formerly named Brew King. Tim's vast wine knowledge encompasses all aspects of wine. Keystone and Winexpert will host an educational and entertaining seminar and wine tasting. The evening events will include:

- A detailed description and tasting of the 2005 Winexpert Limited Edition wines
- A sampling of previous years' Winexpert/BrewKing Limited Edition wines
- A detailed discussion on how wine kits are made
- Q & A session on winemaking with Tim (including a prize for a "Tim-baffling" question)

Additionally, there will be door prizes, Winexpert coupons, snacks, and a raffle. Space will be limited, so sign up early. The cost will be \$15 per person and the venue will be announced as the date approaches.

## Make Hard Apple Cider *Deadline to Order: November 4*

A special pressing will be done for Keystone Homebrew Supply by the Penn-Vermont Fruit Farm located in upper Bucks County. A select blend of apples including winesaps will be used so you can make a superior hard cider. Guidelines for making cider and a list of apples from our previous pressings can be found on our Web site.

Order via our Web site, by phone, or in person, no later than Thursday, November 4. Cider will be available in 1-gallon jugs, \$5.00 each. Quantities will be limited to pre-orders only.

### *Pick Up*

Please pick up your cider during regular store hours from Thursday, November 11 after 5 P.M. through Sunday, November 14 by 4 P.M.

### *Learn More*

To learn more about where our cider comes from, visit our Web site. Additionally, we sell a few good books on cider making, including the third edition of *Cider Making, Using and Enjoying Sweet and Hard Cider* by Annie Proulx and Lew Nichols. Previous editions were well met by cidermakers. This new edition has been revised and updated to incorporate the latest information and techniques spurred on by cider's surge in popularity. If you are serious about cider, you should consider getting this book.

## Big Brew Bourbon Barrel Imperial IPA

*Saturday, October 23*

Keystone Homebrew Supply is hosting a unique brewing event. Come to the store to watch, or take part in, the brewing of a huge batch of Imperial IPA. That's right, after much debate and passionate cries, this year's planned Imperial Stout has been scrapped in favor of an extra high-gravity India Pale Ale. Imagine that distinct bourbon aroma fused with the pungent smell of fresh hops stuffed into those magical casks.

The event will take place, rain or shine, in the parking lot behind Keystone. Everyone will follow the same recipe, whether all grain or extract, brew together, and then ferment in fresh bourbon barrels for a four-week primary fermentation. The recipe will be available on our Web site or at the store.

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

If you would like to participate, remember:

1. You must provide your own brewing equipment, including a propane burner
2. Sign up by October 18
3. There is a \$1 per gallon participation barrel fee
4. All brewers should plan on picking up their ingredients on or before October 22
5. Expect a 10 percent loss of volume from sediment and possibly from foam loss
6. Set up starts as early as you like
7. Store will open at 9 A.M.
8. All-grain brewers must mash in by 10 A.M.
9. Your sanitized and **volume-calibrated** secondary fermenters must be dropped off at the store on or before November 26. **Please mark your carboys to indicate volume.**

Sign up on our Web site; fermentation space may be limited. While you are there, check out the previous Big Brews and see how much fun you are in for!

## Fermentation Basics, Part 2 Basic Winemaking Equipment

by Dave Salaba

It's hard to believe, but another year has passed and it's harvest time again. Besides bottling our wine from last year's vintage, now is a great time to organize and make sure that we have everything that we'll need before the grapes or juice arrive. That said, let's get ready to make some wine!

Customers ask, What kind of equipment and supplies will I need to make good wine? While the list can be nearly endless (or so it may seem to our friends and family), let's go over the basic equipment that is absolutely necessary to make a decent bottle of wine. Surprisingly, at the starter level, the list is relatively short.

### Raw Materials

To make good wine it is absolutely critical that you have good grapes or juice. While it may be obvious, grapes that are over- or under-ripe, infested with mold or insects, or are excessively shriveled, will severely challenge making anything drinkable. You should also avoid too much of what winemakers call MOG (Materials Other than Grapes). While a few stems and an occasional leaf is fine, too much will ruin your wine. In short, you must begin with fresh grapes or juice.

The choice of grape varieties is considerable, so it's important to give this some thought now, while you have time to think things through. If you are not sure, feel free to give us a call at Keystone Homebrew. We have many years of experience answering this question, and can offer many suggestions. Now is also a good time to decide how much wine you are going to make, and therefore how much raw materials you'll need. For fresh grapes, figure on 2¼ to 2½ gallons of finished wine per 36-pound box. This includes what winemakers call a "swing" of about 10%, plus or minus, due to moisture content in the grapes before you start, the losses during crushing and pressing, and a little extra that you'll need for "topping up" (keeping your carboys filled) along the way. For fresh juice (either red or white), you can figure that the amount that is in the pail (typically 6 gallons) is close to the amount of finished wine because most of the early losses will have already occurred.

We encourage these choices now because trying to decide what kind of grape or juice, and how much to buy while standing in front of a pallet-load of grapes can be a frustrating, confusing, and exhausting experience—I've been there, and can tell you that it's not as fun as knowing what you want. Finally, after making your decisions, it's a real plus to call before the grapes and juice arrive and make your reservation with Keystone. You'll be virtually assured of getting exactly what you want. While our suppliers are extremely reliable, they may sell out of the variety that you want if you fail to reserve yours.

### Primary Fermenters

Any vessel that is made of a food-grade material such as glass, fiberglass, oxygen-impermeable plastic, or stainless steel will suffice. Just remember to allow sufficient "headspace" for the fermentation to proceed without difficulty. This is usually a large, open-topped large fermentor for crushed grapes, or a smaller container such as a carboy or demijohn if you are making wine from juice. If you are unsure about what is best, we can help answer questions. You should plan on leaving about one-third of the total volume of the vessel as "headspace" to avoid trouble such as "boil-over" spills caused by carbon dioxide foaming during the most vigorous portion of the fermentation.

*(continued on page 5)*



## Wine Press

If you are making wine from grapes, you will need some way to separate the juice from the skins and seeds. Fresh juice already has the skins and seeds removed. For small quantities of wine from grapes, pouring the juice/skins/seeds through a small nylon press bag and squeezing out the juice will suffice. For larger amounts, wine presses can be rented from Keystone, borrowed from another winemaker, or several winemakers can purchase and share a press. Be sure to work this one out in advance so you are not making yourself crazy when you need this piece of equipment. Wine presses vary considerably in size, style, and cost. We at Keystone can help you find what's best for you.

## Secondary Fermenters

After primary fermentation is finished (say at 7 to 10 days or so), and the wine has been pressed off the skins or have racked the wine off the gross lees, we now have something that we could call "wine." But in reality it is a raw, cloudy, gassy liquid that is still slowly fermenting small amounts of sugar that the yeast has not yet consumed. At this stage, you will need a container (or two) that you can fill nearly to the top with the wine and attach an airlock to complete

### Crush and de-stem at home, or do it at the store?

If you purchase fresh grapes, keep in mind that each box weighs approximately 36 pounds, and you'll have to unload them once you get home. Once there, you'll need either a manual or motorized crusher-destemmer to crush the grapes and separate them from the stems (removing at least most of the stems/leaves). The crushing/destemming is messy fun: stems flying in every direction, juice, grapes, and seeds, splashing and staining anything nearby, especially you! It's an exciting, hands-on experience. Keep in mind that you'll need to line up a machine in advance or buy one, as this piece of equipment can be difficult to find at the last minute. Finally, you'll need to dispose of the grape boxes and lids, which can be a chore if you are making a lot of wine. If you are a purist or someone who likes to control the entire process from start to finish, then this is the way you'll want to go. In any event, it's your choice.

The second method is certainly a lot less work and about one-tenth the hassle of the first route. You order your grapes, come in to pick them up, and then have them crushed and de-stemmed for you at a very nominal price. We'll run them through an electric crusher destemmer while you watch, or you can do the hands-on work yourself. You'll need to have enough 5- or 6-gallon plastic food-grade containers with lids to transport your crushed grapes home. Then, just carry the pails (which will weigh about 50 pounds each) to your primary fermenter, carefully dump them in, and you are ready to start! Again, your choice.

secondary fermentation sealed away from air. A slightly different problem presents itself here—that is, the amount of wine you'll now have is less than the volume you started with. Here is where several containers of varying sizes will come to the rescue, as amounts never work out precisely when dealing with this newly made wine. Generally glass carboys and demijons are used as secondary fermenters, but barrels and variable-capacity tanks are more advanced alternatives.

## Hydrometer and Cylinder

A simple, essential piece of equipment for the home winemaker, a hydrometer is critical for measuring initial sugar levels before fermentation so that adjustments can be made. The reading after the sugar has been adjusted is known as the original gravity. The final gravity reading is also important to determine the end of fermentation. Both the original and final gravities are required for calculating alcohol percentage in your final product. Cost for the set is modest.

## Potassium Metabisulfite (Meta) and Cleansers/Sanitizers

We've covered this topic in Part 1 of this article (see *Keystone Newsletter* May 2004, page 5), so we won't say much, except that you should remember that the number one cause of bad wine is poor sanitation. Cleansers such as One-Step, B-Brite, or PBW are a good place to start the process and the mandatory doses of "meta" will help ensure a clean, healthy fermentation. Again, we can help with questions here at Keystone.

## Yeast and Fermentation Aids

As you might suspect, there is endless debate around the world over yeast and making wine. What kind, which strain, how much to use, what temperature ranges are best, SO<sub>2</sub> tolerance, yeast's effect on malolactic fermentation and so on. You can see that it can get complicated pretty quickly. However, if we remember that by sticking to a few basics, we can consistently produce a decent, and possibly really good, bottle of wine at home. Fermentation starts with your choice of yeast. Any number of tried-and-true cultured yeast strains will do nicely. A few reliable ones to consider for red wines are Pasteur Red, Bourgovin RC-212, Montrachet, Pries de Mousse, and EC 1118. For whites, Cote des Blancs, D-47, Pasteur Champagne, and EC 1118 are good choices. Again, at Keystone we are ready to help clear up any confusion if you are unsure about which to use.

Some people ask whether they can let the "natural" yeasts on the grapes do the job. You certainly can, but you should know that wild yeasts are notoriously unreliable and often will die off when the alcoholic concentration in the wine reaches 6 or 7 percent during fermentation, causing potentially serious problems with microbial spoilage. Believe me, a "stuck" fermentation with several hundred dollars worth of grapes is one thing you don't want.

Believe it or not, nutrient requirements of yeast vary considerably. It's usually difficult to determine whether or not there are sufficient nutrients (like minerals and certain vitamins) for the little critters contained in the grape juice. This might sound trivial, but it's not. If there aren't enough nutrients to complete the fermentation, the fermentation will slow down and eventually stop, resulting a "stuck" fermentation. To avoid this, just add a small quantity of commercially available yeast nutrient. This comes as an inexpensive, premixed powder containing all necessary ingredients. Mixing 1 to 2 teaspoons of yeast nutrient into a small quantity of water for each 5 gallons of must is usually sufficient.

But fermentation doesn't stop with yeast. Malo-lactic cultures are used to mellow the tart, sometime harsh, malic acid found in varying quantities in wine. While a certain amount of malo-lactic conversion occurs naturally, using a professional-grade malo-lactic culture can assure a smoother wine, perhaps with enhanced vanilla flavors and a rounder, more buttery mouthfeel. Nearly all red wines, and some white wines such as chardonnay, can benefit from malo-lactic cultures. Malo-lactic fermentation will be covered in detail in a future newsletter.

## Other Necessary Equipment

Stainless steel measuring spoons, a good glass (or polyethylene) 1-quart measuring cup, a sturdy mixing paddle at least 36 inches long to reach to the bottom of the fermenter, a medium-sized stainless steel strainer or wine thief to help in getting a juice sample for the hydrometer, a small funnel, and a thermometer (the floating type) as well as a spare plastic pail (or two) will be about all you need to get started. You may also want to have several old towels and a mop to wipe up any spills that are sure to occur along the way. If you are using an open-topped fermenter, find an old, clean sheet to cover the vessel during the fermentation to keep out curious (and hungry) insects, as well as dust. Don't forget a notebook to record key information such as starting volume, starting degrees Brix, and so on. Don't count on your memory to bail you out here—write it down!

In an upcoming newsletter, Fermentation Basics, Part 3: *Wine fermentation—What's happening here?*

## Liquid Wine Yeasts and Malo-lactic Cultures

Wyeast Laboratory produces our liquid yeast and has 12 varieties of liquid wine yeast cultures available as well as produces a malo-lactic culture. Adding a malo-lactic culture to your wine reduces the harshness/acidity by converting the stronger malic acid into the milder lactic acid. The best time to add it is after your primary fermentation. Liquid yeasts and malo-lactic cultures need to be special ordered at least two weeks in advance and are good for at least four months. Yeast profiles available at our store and online at [www.wyeastlab.com](http://www.wyeastlab.com).

### What about removing the stems? Do I need to remove ALL of them?

Wineries and winemakers around the world have debated this questions for years. The short answer is “it depends . . .”

The longer answer is that if, on the one hand, you want a big, tannic wine, then leaving a percentage of the stems (say, for example, 25%) in during the fermentation will definitely increase the astringency of the finished wine. The stems will also aid in the pressing by giving the wine additional channels to run out of the press basket through. Some winemakers (and wineries) routinely go this route. In fact, most winemakers would say that removing every bit of stem in the must is probably a bad idea, as you need tannin to ensure good mouthfeel and longevity for your finished wine, as well as to help induce the precipitation (or falling out) of naturally occurring substances that would otherwise remain in suspension and prevent your wine from clearing. So, the long and short of it for us home winemakers is that tannins(in moderation) are a good thing, and a gentle crushing of the grapes and de-stemming of most of the stems will more than adequately give us what we need here. However, one should give this approach considerable thought beforehand, as overly tannic wine can be a bear do work with, unless you are prepared to do some additional blending work down the road to soften it.

On the other hand, if you leave in only a few stems and stem pieces as a result of normal crushing-destemming, will your wine have enough tannins? Again, the short answer is, “probably yes.” The reasoning here is that in most instances, it is nearly impossible to remove each and every stem and stem bit prior to the start of fermentation. Additionally, the seeds (and for that matter the skins) will contribute some additional tannins during the pressing and fermentation. So, don't get excited if you see an occasional stem or stem piece in the grape must. You don't need to get them all out.

## Fresh Olives

### From Northern California

Each year people request fresh olives to cure at home. This year we will give it a try and see how it works. We have a recipe available at the store and on our Web site that a customer Guildo has shared with us. He has brought these olives to some of our wine tastings and they were very good. We invite experienced olive makers to submit their recipes so that interested newbies can have some tried-and-true recipe options.

We expect to have Jumbo and Super Colossal green Sicilian Olives in 18-pound flats. They should be arriving between mid-September and early October. Prices will be determined closer to the arrival date. The olives will be available by pre-order only, so give us a call or check out our Website: [www.keystonehomebrew.com](http://www.keystonehomebrew.com).

## What New in the Store?

**Wort Pumps** Building that dream brew system? Can't do it without a pump. We have a March impeller pump that will surely fill that need. In stock and rated to 250°F, the pump comes wired with a six foot cord and a mounting plate. And at \$150 it won't break the bank.

**Accuvin Tests** Easy to do wine tests without all the expensive equipment. Available tests include:

- pH
- Residual sugar
- Malic acid
- Lactic acid
- Titrateable acid
- Free SO<sub>2</sub>

**Conical Fermenters** Ready to play like the pros? Check out our 12.2-gallon stainless steel conical fermenter, with 60° angled bottom to help yeast settling, a bottom dump valve to draw off yeast, and a rotating side port for racking. These, and other Zymico products, are available at Keystone Homebrew Supply.

**MALTMILLS by Jack Schmidling** These popular mills have been around for a long time and now available at Keystone Homebrew Supply. You can choose from the

one-sided adjustable, dual-side adjustable, or preset mill all in stock now.

The MALTMILL will process a pound of grain in less than 15 seconds thanks to the solid steel rollers that provide the largest crushing surface of any homebrew mill. Motorized with a hand drill running at 400 RPM, it takes 3.3 seconds to crush one pound. It is designed to sit on top of a bucket or mash tun so that the milled product falls in and any dust created is contained. Designed to last forever, every part has a lifetime guarantee.



## Club Meeting Schedule

### Third Thursday of the Month

#### 7 P.M.

Mark your calendar with these upcoming meetings:

**September 16**

**October 21**

**November 18**

Club Meetings are at the store and are open to all interested home brewers. Bring a few homebrews to show off your successes, and for help diagnosing difficulties.

## In the next mailer . . .

Holiday gift ideas and coupons

Limited Edition wine kits

Special Italian wine tasting

Homebrew competition news

## Keystone Calendar

Our calendar is particularly packed with fun and informative events.

*Friday, September 10*

### **Target Arrival of Fresh Wine Grapes and Juice**

It's early this year! Give us a call to reserve yours!

*Sunday, September 12*

### **Wine Tasting**

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, September 16*

### **Keystone Hops Homebrew Club Meeting**

7 P.M. at Keystone Homebrew.

*Sunday, October 17*

### **Wine Tasting**

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, October 21*

### **Keystone Hops Homebrew Club Meeting**

7 P.M. at Keystone Homebrew.

*Saturday, October 23*

### **Bourbon Barrel Brew**

Imperial IPA: come watch or get in on this monster of a beer.

*Tuesday, November 2*

### **Election Day**

Don't forget to vote!

*Thursday, November 4*

### **Wine Expert, Tim Vandergrift Event**

Wine, advice, and a prize for baffling Tim with a winemaking question.

*Thursday, November 4*

### **Deadline to Order Apple Cider**

The last chance to order fresh-pressed apple cider, specifically blended for hard cider. Available by pre-order only.

*Thursday, November 11*

### **Fresh Apple Cider Arrives**

Pick up your fresh-pressed cider.

*Thursday, November 18*

### **Keystone Hops Homebrew Club Meeting**

7 P.M. at Keystone Homebrew.

## FALL STORE HOURS

**Monday 10–6**

**Tuesday through Thursday 10–7**

**Friday 10–9**

**Saturday 10–5**

**Sunday 11–5**