

# Keystone Homebrew Supply Newsletter

September 2007

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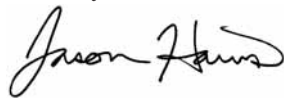
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## GREETINGS FROM KEYSTONE

We hope everyone enjoyed their summer. We had a great time at the Keystone Family Picnic with delicious homemade food and beverages, and some spectacular aerial entertainment! Montgomeryville's Brewers Brawl Keg Only Competition was again a tremendous success, with the winning beers being served at the Brew at the Zoo Beer Festival. Afterward there were comments in the local press that the homebrews were the best beers served at the festival, and we agree! Bethlehem has their own Brewers Brawl coming up, along with Malt Madness, the very first homebrew competition organized by the Lehigh Valley Homebrewers. With a new hop offering, several fall beer festivals, and the Bourbon Barrel Brews coming up as well, brewers have a lot to look forward to.

Keystone Homebrew has plenty of news to keep our winemaking customers happy, too—especially this time of year! The grapes and juice are soon to arrive, and we will have a greater selection than ever before—including all the old favorites plus some grapes from a brand new source in the Suisun Valley. We're also happy to announce that select grapes will be available this year in ½ ton bins for the first time. Sure, that's a lot of grapes, but don't worry—this year we also have bladder presses for sale or rent! Bladder presses are absolutely the easiest, most efficient way for a home winemaker to press large quantities of grapes. There's more "pressing" information in this newsletter, as well as news of other great happenings including new varietal cider pressings and some grape-stomping fun coming soon to a festival near you. So we hope to see you in one of our stores or at one of the upcoming fun fall events (with a Keystone shirt on, of course!).

Ferment on!



## THE GRAPES ARE COMING!

*Target Arrival: September 14*

*(Available Only at Montgomeryville Location)*

The time of year for the grape harvest is nearly upon us, and the grapes will soon be rushed to Keystone Homebrew Supply. So empty your fermenters, dust off your equipment, and get ready because they won't be around for long!

The following is a list of grapes and juice that we expect to be available, but this list may change over the next few weeks. (If you do not see what you want, please let us know; we may be able to get it!)

We always order a limited supply of extra grapes and juice, but we recommend that you place a reservation early to ensure that you get the quantities and varieties that you want. You can order by phone, at the store, or on our Web site.

## Red Wine Varieties

### Juice (6-Gallon Buckets)

|                             |         |
|-----------------------------|---------|
| Alicante                    | \$48.00 |
| Barbera                     | \$48.00 |
| Burgundy                    | \$47.00 |
| Cabernet Franc              | \$47.75 |
| Cab. Sauvignon              | \$47.50 |
| Chianti                     | \$47.00 |
| Merlot                      | \$46.25 |
| Nebbiolo                    | \$50.00 |
| Petite Sirah                | \$50.00 |
| Pinot Noir                  | \$52.50 |
| Ruby Cabernet               | \$48.25 |
| Sangiovese                  | \$50.00 |
| Syrah                       | \$48.00 |
| Valdepena/Tempranillo       | \$46.50 |
| Zinfandel                   | \$50.50 |
| Old Vine Zinfandel          | \$51.75 |
| Grenache <i>Rose</i>        | \$43.00 |
| White Zinfandel <i>Rose</i> | \$45.00 |

### Grapes (36 Pounds)

|                        |         |
|------------------------|---------|
| Alicante               | \$26.00 |
| Barbera                | \$25.25 |
| Cab. Sauvignon         | \$26.00 |
| Cabernet Franc         | \$26.50 |
| Grenache               | \$24.75 |
| Merlot                 | \$26.00 |
| Nebbiolo               | \$29.50 |
| Petite Sirah           | \$31.25 |
| Ruby Cabernet          | \$26.00 |
| Sangiovese             | \$31.25 |
| Syrah                  | \$26.00 |
| Zinfandel              | \$31.25 |
| Red Dirt Old Vine Zin. | \$36.25 |

## White Wine Varieties

### Juice (6-Gallon Buckets)

|                       |         |
|-----------------------|---------|
| Chablis               | \$41.75 |
| Chardonnay            | \$47.50 |
| Chenin Blanc          | \$44.25 |
| French Colombard      | \$43.00 |
| Gewurztraminer        | \$56.25 |
| Johannisberg Riesling | \$50.50 |
| Malvasia Bianca       | \$46.75 |
| Muscat                | \$45.00 |
| Pinot Grigio          | \$56.75 |
| Sauvignon Blanc       | \$45.00 |
| Thompson Seedless     | \$41.25 |
| Viognier              | \$49.25 |

### Grapes (36 Pounds)

|                   |         |
|-------------------|---------|
| Chardonnay        | \$27.25 |
| Muscat            | \$25.25 |
| Sauvignon Blanc   | \$31.25 |
| Thompson Seedless | \$23.50 |

## Premium Juice

### Red Juice (6-Gal. Buckets)

|                           |         |
|---------------------------|---------|
| Cab. Sauvignon, Napa      | \$48.75 |
| Syrah, Lake County        | \$51.25 |
| Merlot, Stag's Leap, Napa | \$53.75 |

### White Juice (6-Gal. Buckets)

|                              |         |
|------------------------------|---------|
| Chardonnay, Monterey         | \$48.75 |
| Orange Muscat                | \$51.25 |
| Sauvignon Blanc, Lake County | \$53.75 |

## Red Grapes from Wooden Valley Vineyards, Suisun Valley

| Grape        | 36 lb.  | ½ ton bin  | Grape      | 36 lb.  | ½ ton bin  |
|--------------|---------|------------|------------|---------|------------|
| Cab. Sauv.   | \$37.00 | \$0.94/lb. | Pinot Noir | \$60.00 | \$1.59/lb. |
| Merlot       | \$37.00 | \$0.94/lb. | Syrah      | \$38.75 | \$0.97/lb. |
| Petite Sirah | \$40.00 | \$1.00/lb. |            |         |            |

Reserve on-line or at the store with a \$10 deposit per 36 lb. box or \$500 per ½ ton.

## BRUTOCOA VINEYARD GRAPES

### North Coast, Mendocino, Calif.

After witnessing the impeccable quality of the grapes from Brutocao Vineyards when they arrived last year, and sampling some of the superb wines they have become, it was an easy decision to offer these grapes again. Brutocao is a successful commercial winery located in California's Mendocino County (North Coast AVA) that happens to have excess grape capacity. We will be receiving the exact same grapes the winery uses, and not the rejected seconds. Each variety of grapes will be shipped to us as soon as it ripens, to ensure optimal quality, so the exact arrival dates are uncertain.

Reserve on-line or at the store with a \$10 deposit per 36 lb. box or \$500 per ½ ton.

Available varieties (and anticipated date of arrival):

|                             |                     |                   |
|-----------------------------|---------------------|-------------------|
| Cab. Sauvignon (early Oct.) | \$48 per 36 lb. lug | \$1.25/lb (½ ton) |
| Merlot (mid-Sept.)          | \$48 per 36 lb. lug | \$1.25/lb (½ ton) |
| Syrah (mid-Sept.)           | \$48 per 36 lb. lug | \$1.25/lb (½ ton) |
| Zinfandel (early Oct.)      | \$50 per 36 lb. lug | \$1.38/lb (½ ton) |

This year we plan to have Brutocao Zinfandel and Syrah wine samples available during wine season for our winemaking customers in Montgomeryville. Dave (our winemaker extraordinaire) took the lead with help from Jason, fermenting each varietal at the store and aging the wine in new American oak barrels with magnificent results! We will be serving the wine from kegs; see "Keg Your Wine!" on this page for details about this unique and easy way to store and serve your wine.

## MAKE WINE WITH KEY-2-EZ-BLENDS™

### Better Than Juice, Easier Than Grapes

#### Available Exclusively from Keystone Homebrew

If you've made wine from fresh juice, you know that it's an easy process, and the wine is pleasing to the palate. Yet when comparing red wines made with fresh grapes to those made with fresh juice, those made from juice are sometimes found to be lacking something... most notably a fullness of body, richness of color, and sometimes the distinct aroma of the specific grape variety.

What's missing from the fresh juice is the skin of the grapes. When red wine is made from whole grapes, the grapes are crushed and yeast is added to the pulpy liquid. The "juice" is allowed to ferment "on the skins." During this first ferment, tannins and phenolics from the skins are infused into the wine. Winemaking with just fresh juice allows only minimal contact time with the skins and pulp. While using fresh juice greatly simplifies the process for the home winemaker, why sacrifice the flavors you want when an easy solution exists? Keystone Homebrew has developed a technique to capture the complexity of the messy conventional ferment while keeping it easy. The answer is to blend, and your key to a great blend is our very own Key-2-EZ-Blends™.

Key-2-EZ-Blends™ provides the best of both worlds—improvement in the body, color, aroma, and mouthfeel of wine—without the need for expensive additional equipment such as a wine press or a special fermenter.

Our process adds several pounds of freshly crushed grapes, conveniently contained in nylon straining bags, into each bucket of fresh grape juice. The grape-filled bags are allowed to ferment for the duration of the first fermentation (7 to 10 days), or until a hydrometer reading reaches zero Brix. The grape-filled bags are then easily removed and discarded, leaving only the desirable flavors and aromas in the wine.

Each Key-2-EZ-Blends™ kit will make approximately 20 gallons of wine, and contains:

|   |                           |
|---|---------------------------|
| One 7.8-gallon fermentation bucket  | Four nylon straining bags |
| Four packs of dried winemaking yeast  | Four zip ties             |
| Detailed instructions and grape crushing are also included (it takes just one minute with our electric grape crusher/destemmer) |                           |

You will need to choose one of the recommended blends listed below, or make your own custom blend by selecting one 36-pound box of fresh grapes and three 6-gallon buckets of fresh grape juice.

You may already have most of the other equipment and supplies that you'll need: a hydrometer/hydrometer jar, stirring paddle or long-handled spoon, potassium metabisulfite, yeast nutrient, racking cane/tubing, and carboys for secondary fermentation and racking. If not, it's all readily available from Keystone Homebrew.

These are examples of Key-2-EZ-Blends™ recipes:

- Italian Market Blend**—a blend of one 6-gallon pail each Muscat, Alicante, and Zinfandel juices with crushed Zinfandel grapes
- Bordeaux Style Blend**—a blend of one 6-gallon pail Cabernet Sauvignon juice, two pails Merlot juice, and crushed Cabernet Franc grapes
- Rhone Style Blend**—a blend of one 6-gallon pail Grenache juice, two pails Syrah juice, and crushed Syrah grapes
- Super Tuscan Blend**—a blend of two 6-gallon pails Sangiovese juice, one pail Chianti juice, and crushed Cabernet Sauvignon grapes
- Premium Merlot**—a blend of three 6-gallon pails Stag's Leap Merlot with crushed Brutocao Merlot grapes
- Premium Syrah**—a blend of three 6-gallon pails Santa Ynez Syrah with crushed Brutocao Syrah grapes
- Premium Zinfandel**—a blend of three 6-gallon pails Old Vine Zinfandel with crushed Brutocao Zinfandel grapes

Key-2-EZ-Blends™ are also available as a single grape varietal (100% Cabernet, Syrah, Merlot, etc.) or any combination of three juice buckets and one box of grapes. **Please plan on picking up your Key-2-EZ-Blend™ at least 1 hour before closing time to allow adequate time to crush the grapes.**

## KEG YOUR WINE!

Clean, sanitize, and fill one keg instead of 25 bottles! Free yourself from the pervasive clutter of bottles and your relentless addiction to corks! Our brewing customers are already aware of the wonderful benefits of kegging their fermented beverages. Now we're able to offer our winemaking customers the same novel and incredibly convenient option. We'll supply you with a complete home wine kegging kit, with a full nitrogen tank, regulator, a refurbished stainless steel 5-gallon keg (cleaned and pressure-tested), faucet, and all the necessary tubing and connections for \$255. You can serve wine using nitrogen without any resulting carbonation, and you can protect your wine from oxidation for many years.

## ACCUVIN TESTS

We carry inexpensive and easy-to-do wine tests that provide advanced information without expensive equipment. These handy tests give immediate, accurate, and reliable results, and therefore come with our strong endorsement (after extensive first-hand testing). Available tests include:

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

There is also a Full Sample Pack available that has several of each test.

## WINE EQUIPMENT RENTAL

*(Available Only at Montgomeryville Location)*

In addition to all of the handy winemaking equipment that we've offered for rent in the past, Keystone will have superior bladder presses available this year. Compared with standard ratchet presses, bladder presses are much lighter, more

efficient, gentler on the grapes, and require less effort to operate (they rely on water pressure). There is a 40-liter press and an 80-liter press, which sell for \$1,075 and \$1,522, respectively, and are available for rent as listed below. All of the following equipment is available at our Montgomeryville location. Only small metal presses will be available in Bethlehem; just call ahead to request equipment and ensure availability.

|                               |                   |
|-------------------------------|-------------------|
| Hand Grape Crusher/De-stemmer | \$35 per day      |
| Hand Grape 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      |
| 40-liter Bladder Press        | \$50 per day      |
| 80-liter Bladder Press        | \$65 per day      |
| Hand Pump Wine Filter         | free, 1 day limit |
| Floor Corker                  | free, 1 day limit |

Please call our Montgomeryville store (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

*(Available Only at Montgomeryville Location)*

An **electric crusher/de-stemmer** will be available every day of wine season starting with the arrival of our first grapes! 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 \$2.00 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—save \$2 off each 7.8-gallon bucket with lid.) Grapes grown locally or purchased elsewhere may be crushed for \$5.00 per bucket or box. (\$25 set-up charge if before September 14, or after our final delivery is sold.) **Please plan to arrive at least 1 hour prior to closing time if you would like to crush grapes.**

## WINE TASTING EVENTS

### Bethlehem

*Sunday, October 7, 2 to 5 P.M.*

### Montgomeryville

*Friday, September 7, 5:30 to 8:30 P.M.*

*Saturday, October 13, 2 to 5 P.M.*

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.

Haven't made your own yet? This is a great chance to learn about winemaking and to taste different wines. Be sure to bring a lawn chair if you would like to sit. We provide cheese, crackers, and other snacks.

Don't miss them: **mark your calendar!**

## WINE YEASTS AND MALOLACTIC CULTURES

We carry high-quality liquid yeast from Wyeast (12 varieties), and now also 12 varieties from White Labs. Adding liquid yeast to your fresh grapes or juice can enhance the varietal characteristics of your wine.

Red wines and chardonnays can benefit significantly from the addition of a malolactic culture. A malolactic culture reduces a wine's harshness/acidity by converting the stronger malic acid into the milder lactic acid. It also reduces residual sugars and increases stability for storage. The best time to add it is after your primary fermentation. Both Wyeast and White Labs offer malolactic cultures. Liquid yeasts and malolactic cultures need to be special ordered at least two weeks in advance, but are good for at least four months.

We may have limited quantities in store, so please give us a call or stop by to reserve yours. Here are the liquid wine yeasts we offer:

### Yeast Labs

Bordeaux  
Chablis  
Chateau Red (formerly Pasteur Red)  
Chianti  
Eau de Vie  
Malolactic Wine Culture  
Mead, Dry  
Mead, Sweet  
Pasteur Champagne, Prise de Mousse  
Port Wine  
Rüdesheimer  
Zinfandel

### White Labs

Assmanhausen  
Avize  
Cabernet  
Champagne  
Chardonnay  
French Red  
French White  
Malolactic Wine Culture  
Merlot  
Steinberg/Geisenheim  
Suremain Burgundy  
Sweet Wine/Mead

Yeast profiles are available at our store and at [www.wyeastlab.com](http://www.wyeastlab.com) and [www.whitelabs.com](http://www.whitelabs.com).

## PETER BREHM ULTRA PREMIUM FROZEN RED GRAPES, WHITE JUICE

*(Pick Up in Montgomeryville or Bethlehem)*

Once again we will 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 (Napa, Sonoma, Carneros) and Washington state's 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. While the estimated arrival date of shipment is the first week of December (although it is hard to predict the exact date this far ahead), we can reserve grapes for you now. A \$20 non-refundable processing fee per order, plus a \$50 deposit per bucket will be required at the time of reservation.

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



## SELECT BREHM VARIETIES NOW AVAILABLE YEAR ROUND

With this one, we have to pinch ourselves to be sure we're not dreaming. Peter Brehm has set up a freezer facility in Hatfield to store certain varieties of his ultra-premium grapes and juice year-round, special prices while supplies last. There will be changes to the list of available varieties as some are added, or sell out, but here are the ones we can offer at this time:

|   |       |
|---|-------|
| 2006 Chardonnay, White Salmon, Columbia Gorge, WA     | \$105 |
| 2006 Chardonnay, Monterey, San Lucia Highlands, CA    | \$109 |
| 2006 Gewurztraminer, Columbia Gorge, Underwood, WA    | \$119 |
| 2006 Malbec, Columbia Gorge, Hood River, OR           | \$121 |
| 2006 Grenache, McDowell Valley, Mendocino, CA         | \$99  |
| 2006 Syrah (Shiraz), Rodger's Vineyard, Mendocino, CA | \$99  |

You must call us in advance to reserve your grapes or juice. You can pick up at Brehm's freezer location (call us for directions), or for a \$10 transfer fee, you can pick up at our Montgomeryville store.

## ADVENTURES IN CIDER!

This year Keystone Homebrew will extend its cider offering. In addition to our premium cider blend from the Penn Vermont fruit farm, we'll team up with Delaware Valley College (DelVal) in Doylestown, PA. Jason Mattson, manager of the Horticultural Product department, will work closely with Keystone to develop blends and single-variety ciders. Each cider will be available in 1-gallon jugs which allows you to develop your own unique blend. Jason and Jason have developed some interesting preliminary offerings, and will continue to refine them as we explore the available varieties of fruit in the DelVal orchards. Just like in previous years, cider should be pre-ordered by the stated deadlines. Because of the perishable nature of a natural product, very little extra may be available. All cider will be \$5.25 per gallon.

| Order Deadline | Pickup Dates | Cider Type   |
|----------------|--------------|--|
| 10/11/2007     | 10/19-10/23  | Pear Blend: 70% pear including Clapps, Bosc, Bartlett, D'Anjou & Asian, 30% Apple (Winesap)  |
| 10/11/2007     | 10/19-10/23  | 100% Cortland apple  |
| 10/26/2007     | 11/6-11/10   | Penn Vermont special blend (see previous years' blends on our Web site: <a href="http://keystonehomebrew.com/index.cfm?pgid=cider">keystonehomebrew.com/index.cfm?pgid=cider</a> ) |
| 11/8/2007      | 11/16-11/20  | 100% Asian Pear: A blend of Asian pear varieties   |
| 11/8/2007      | 11/16-11/20  | 100% Granny Smith apple  |
| 11/29/2007     | 12/7-12/11   | TBA (The best of this year's harvest)  |

## BOURBON BARREL BREW

*Saturday, October 20 in Montgomeryville*  
*Saturday, November 3 in Bethlehem*

Keystone Homebrew Supply is hosting a unique brewing event. Come to Montgomeryville to watch, or take part in, the brewing of an American Barley

Wine. This strong, hoppy ale will surely please big beer fans, hop heads, and those who love the ephemeral qualities these wooden casks impart to their beer.

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 recipes will be available on our Web site and at the stores.

Or come join the Lehigh Valley Homebrewers who are still finalizing their barrel brew plans, but are leaning heavily toward a Baltic Porter. We will take advantage of the cool cellar on Chris Becker's family's farm located in Northampton, just 20 minutes north of our Bethlehem location.

These events will take place rain or shine. In Montgomeryville, it will be held in the parking lot behind the store, and in Bethlehem at Chris Becker's family's farm (call the Bethlehem store for directions).

If you are interested in learning about outdoor brewing, all-grain brewing, or want to see some crazy homebrew setups, these are great opportunities 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.

Please keep in mind:

1. You must provide your own brewing equipment, including a propane burner.
2. Montgomeryville: Sign up by October 18. Bethlehem: Sign up by October 30.
3. There is a per gallon participation barrel fee, to be determined, based on the cost of shared ingredients.
4. All brewers should plan on picking up their ingredients at least a day before the brew.
5. Expect a 10 percent loss of volume from sediment and possibly from foam loss.
6. You can start setting up as early as you like in Montgomeryville, and as early as 8 A.M. in Bethlehem.
7. Montgomeryville: The store will open at 9 A.M. on the day of the Bourbon Barrel Brew.
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 16 for Montgomeryville, and by November 30 for Bethlehem. **Please mark your carboys to indicate volume.**

Call or e-mail to sign up; space may be limited. Check out our Web site for previous Bourbon Barrel Brews and see how much fun they are!

## LIMITED HOP OFFERING

### *Organic German Saphir*

Our Limited Hop Offering this year is sure to please anyone who favors organic brewing (especially now that we're also carrying organic malts!), as well as those of you who have been searching for a great substitute for Hallertau Mittelfruh. As Hallertau Mittelfruh has become increasingly susceptible to disease, it has been supplanted by more disease-resistant varieties like Hallertau Hersbrucker. Most of these replacement varieties do not have the refined characteristics that distinguish Hallertau Mittelfruh as a superb aroma hop for premier European lagers. German Saphir, however, shares many of the Hallertau Mittelfruh characteristics, with a delicate floral aroma, a wonderful mild flavor, and a low alpha acid content. This hop would be perfect for pilsners and other German beers, cream ales, and even many Belgian styles (especially with the hint of citrus it offers). It would pair beautifully with our Briess organic 2-row barley! We're offering 4 ounces for \$7.65 or 1 ounce for \$2.25

## WINEMAKING CLASSES

David Salaba, our "wine guy," recently completed a rigorous 3-year program at the University of California, Davis for which he received a prestigious winemaking certificate. Dave has joined a group of elite winemakers around the world with this certification and it is our extreme good fortune to have him available to teach and advise us. Dave's expertise can be tapped by calling or visiting our Montgomeryville location throughout the year on Tuesdays and almost every day of wine season or by signing up for one of our winemaking classes. The classes (described below) fill up quickly, so don't delay: e-mail or call us to sign up ASAP!

### *Intro to Winemaking with Grapes* Montgomeryville: Sept. 25 & Oct. 2 (6-9:30 P.M.)

If you ever wanted to make wine from grapes, this is the class for you! Geared toward the first time "grape" winemaker, we will cover a wide range of topics and include live, hands-on demonstrations. Class topics include: equipment, grape selection, sanitation, testing, procedures, and troubleshooting. Because of the tremendous response we had last year (and numerous inquiries already this year) we're offering this class on several dates, to be held rain or shine. (We already have a sold-out class scheduled for Sept. 18, which filled up almost immediately after our e-mail announcement. A great example of why everyone should sign up for our e-mail updates!) The class fee is \$50 (payable in advance; you can call our store with a credit card number, or stop by) and each class will be limited to 12 students.

Class dates subject to change pending any significant delays in grape shipments from California.

### *Wine and Must Analysis* Montgomeryville: September 4 & 5 (7-10 P.M.) Bethlehem: September 11 (6-9 P.M.)

Keystone will be conducting this popular seminar on the basics of grape must and wine analysis three times. You'll get 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 easy Accuvin tests. You'll learn how to correct deficiencies and excesses in raw materials and blending techniques. Additionally, all participants will receive a binder which contains detailed reference materials about all the tests we will be conducting, which alone is worth the class fee of \$100.

Each seminar begins promptly, and will last approximately 3 hours. The Montgomeryville seminars will be held at Studio M Foods, just a minute from the store. The Bethlehem seminar will be in the conference room in the Main Street Commons Building, upstairs from Keystone Bethlehem. All class materials will be provided. Each class will require a minimum of 6 participants, and will be limited to 12.

## BREWING CLASSES

Keystone Homebrew is offering two brew classes, one for first-time brewers, and one for intermediate-level brewers. Both are led by Alan Folsom, reigning DeVal Homebrewer of the Year and Keystone employee. Keystone Homebrew will be partnering with **Studio M Foods** which features an in-house cooking classroom, catering services, and fresh and frozen foods to go. Each class lasts about 2 hours, costs \$30, and will be limited to 12 participants. Directions to Studio M (located 30 seconds from Keystone Homebrew in Montgomeryville) as well as other information can be found at [www.studiomfoods.com](http://www.studiomfoods.com).

Please call Keystone Homebrew in Montgomeryville to secure your place.

### *Intro to Brewing* Wednesday, September 19, 7 P.M.

This class for the first-time brewer will be led by Alan Folsom, who will explain the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew.

### *The Next Step in Brewing* Wednesday, October 17, 7 P.M.

This class is geared toward the new brewer who has brewed some beer kits and is ready to learn the next step in homebrewing. In this class we will concentrate on beer ingredients and how they influence the final flavors. We will discuss in detail specialty grains, hop varieties, yeast strains, and how to use all of it in a batch of beer, followed by a less-intense discussion on water. We'll brew up a Keystone beer kit, which is extract based with specialty grains, fresh hops, and liquid yeast. We will taste and discuss your homebrews and ours, so be sure to bring some. We recommend brewing at least one extract batch before attending this class.

## KESTONE IS EVERYWHERE!

Many of you have been taking advantage of our Keystone is Everywhere (KisE) campaign to spread the word about homebrewing and winemaking, one t-shirt at a time. Recently, we held a KisE challenge photo contest for which we gave away t-shirts, exclusive coupons, and a total of \$250 in store credit. Steve Robson was the big winner, earning the most points for his combined photos, which netted him \$100, and submitting the best overall photo to win an additional \$25! Check out the photos on our Web site: [www.keystonehomebrew.com](http://www.keystonehomebrew.com). Although Steve did a great job, overall the competition wasn't too stiff and many people missed out on an opportunity to win some easy prizes. Don't make the same mistake again! Pick up a Keystone t-shirt now to participate in similar events. You will even earn \$5 store credit every time you wear it to an official KisE event and track down one of our store employees. There are a few KisE events listed in this newsletter, but you'll hear about many more of them if you sign up for our fun and informative e-mails!

## STOMP ON SOME GRAPES!

### BETHLEHEM HARVEST FESTIVAL

*Saturday, October 6*

Keystone Homebrew will be participating in the second annual Bethlehem Harvest Festival. Since it was such a huge hit last year, the Bethlehem crew will again be conducting an authentic **grape stomp**, and the Lehigh Valley Homebrewers will be giving a live brewing demonstration right on Main Street, Bethlehem, PA! That's right, it's a chance for you and/or your kids to stomp on some fresh wine grapes and to share brewing stories around the brew kettle.

The Bethlehem Harvest Festival will also feature local wineries, beer tasting, cheese tasting, music, food, and other entertainment. Tickets are sold for the beer-, wine-, and cheese-tastings, but the festival is free. If that's not enough incentive, this will be an official KisE event, so anyone we see wearing a Keystone shirt will be given \$5 credit to be used at either of our stores!

For more info and tickets, visit [www.bethlehemharvestfestival.com](http://www.bethlehemharvestfestival.com).

## OKTOBERFEST IN AMBLER

*Sunday, September 30*

This year's Oktoberfest in Ambler (the 16th annual), is shaping up to be the greatest one yet. In the past, the festival has offered music, food, kid's rides, and arts & crafts, but this year you'll also enjoy an expanded Musicfest, the brand new Beerfest, and the opportunity to **stomp grapes** with Keystone Homebrew! Trust us: Don't miss out on this one. The festival runs from 12 to 5 P.M. on Sunday, September 30. This will be a KisE event, so be sure to wear your Keystone shirt and stop by our stand to get \$5 store credit! Check out [www.amblermainstreet.org](http://www.amblermainstreet.org) for more information.

## METHOD TO YOUR MEAD-NESS?

Enter the third annual **Valhalla—The Meading of Life**— mead-only competition, October 20, 2007, at the Iron Hill Restaurant and Brewery in West Chester, PA. All mead styles from the BJCP 2004 Style Guidelines will be judged. Entries are due by October 13 with a \$7/entry fee. Entries (two 12-oz bottles or one 750-ml bottle or the equivalent) will be accepted at both Keystone Homebrew Supply locations and Iron Hill in West Chester.

Judges are also sought for this event. Additional information can be found at [www.valhalla-mead.com](http://www.valhalla-mead.com), the Valhalla Web site.

## MALT MADNESS HOMEBREW COMPETITION Sat., Sept. 8, Allentown Brew Works



Malt Madness will be the first homebrew competition organized by the Lehigh Valley Homebrewers, and is sanctioned by the American Homebrewers Association. Don't miss your chance to compete for some great prizes, get valuable feedback on your beer, mead, and cider from BJCP certified beer judges, and enjoy a delectable beer dinner at the same time! The competition will take place at the new Allentown Brew Works, with the award ceremony (open to the public) to take place after 4:30 P.M., and a beef-themed beer dinner to follow (visit [www.thebrewworks.com/allentown](http://www.thebrewworks.com/allentown) for more information on Brew Works and the dinner). When buying tickets, just mention that you're a homebrewer and receive 10 percent off the cost of the dinner. Entries can be submitted, along with entry forms and fees (\$6 for the first entry, \$5 for each additional), at either our Bethlehem or Montgomeryville location until August 30. For more information on the competition, including rules, entry requirements, and entry forms, check out the club's Web site: [www.lehighvalleyhomebrewers.org/competition.html](http://www.lehighvalleyhomebrewers.org/competition.html).

If you are BJCP certified, this is a great opportunity to give your palate some exercise while earning some BJCP experience points. Judges and stewards should arrive at the Allentown Brew Works on Saturday, September 8 by 9 A.M., and judging will begin shortly thereafter. If you are interested in judging, or helping out as a steward, contact Al Hazan at [hazan@ptd.net](mailto:hazan@ptd.net).

## BREWERS BRAWL KEG ONLY COMPETITION Bethlehem: Tues., October 30, 7:30 P.M.

We've had a lot of fun the last few years hosting an informal Keg Only (KO) homebrew competition in Montgomeryville that we call the Brewers Brawl. We're taking the fight to Keystone, Bethlehem for the next Brewers Brawl! Everyone gets to vote for their favorite beers, and the six winning beers will be served at the Allentown Brew Works Beer Fest! Beers must be presented in almost full, 5-gallon

kegs, and the winning brewers must be willing to have their beer served at the Allentown Brew Works Beer Fest on Saturday, November 10 (a KisE event). In exchange, all six winners will be given a \$50 gift certificate to Keystone, a free pass into the Allentown Brew Works Beer Fest, a free Keystone t-shirt, and heaps of praise from countless adoring fans. We'll have the entry form posted on our Web site soon, so start brewing now!

## ALLENTOWN BREW WORKS BEER FEST Saturday, November 10

Check out the first ever Allentown Brew Works Beer Fest this November 10. This will be a KisE Event (see page 5), so wear a Keystone shirt and you can get \$5 store credit. Also, we will be serving the winning beers from our Brewers Brawl Keg Only Competition, so it's a great opportunity to try some award-winning homebrews! There is also a great list of commercial breweries lined up for the event, including Weyerbacher, Cricket Hill, ABC, River Horse, Woodchuck, Golden Avalanche, Redhook, and many others (there will be 25 total). There will be two sessions: one from 12 noon to 3 P.M., and a separate session from 4 to 7 P.M. Tickets will be available from Brew Works and a portion of the proceeds will benefit the United Way. More information should be available on the Brew Works Web site ([www.thebrewworks.com/allentown](http://www.thebrewworks.com/allentown)) as the event draws nearer.

## STORE HOURS

Our summer and autumn hours are:

### MONTGOMERYVILLE

Monday 10–6 Tuesday–Thursday 10–7  
Friday 10–9 Saturday 10–5 Sunday 11–5

### BETHLEHEM

Monday–Wednesday 11–7  
Thursday–Saturday 10–8 Sunday 12–5  
Bethlehem closes early Monday, Oct. 22 at 5 P.M.

Both stores will be closed on Labor Day (Sept. 3), and Thanksgiving (Nov. 22)

*Coupons must be presented at time of purchase*

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(See June 2007 newsletter for details.)  
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**SAVE \$10<sup>00</sup> on**

Outdoor Propane Burner  
with purchase of any Brew Pot  
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Bethlehem (610) 997-0911

Not valid with other offers, coupons, discounts, or previous purchases  
Expires 11/15/07 code: KMF07



# KEYSTONE CALENDAR

- Tues. & Wed., Sept. 4 & 5* **Wine and Must Analysis Classes in Montgomeryville 7 to 10 P.M.**  
These classes fill up fast, please call for reservations. September 4's class is already sold out.
- Friday, September 7* **Wine Tasting at the Montgomeryville Store 5:30 to 8:30 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.
- Saturday, September 8* **Malt Madness Homebrew Competition at Allentown Brew Works**  
Awards presented after 4:30 P.M.
- Tuesday, September 11* **Wine and Must Analysis Class in Bethlehem 6 to 9:30 P.M.**  
These classes fill up fast, please call for reservations.
- Friday, September 14* **Target Date for First Arrival of Fresh Wine Grapes and Juice in Montgomeryville**  
Check our Web site, or call us, to reserve yours and for arrival updates.
- Tuesday, September 18* **Intro to Winemaking with Grapes Class in Montgomeryville 6 to 9:30 P.M.**  
The class for this date is already sold out.
- Wednesday, September 19* **Intro to Brewing Class in Montgomeryville 7 to 9:30 P.M.**
- Thursday, September 20* **Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.**
- Tuesday, September 25* **Intro to Winemaking with Grapes Class in Montgomeryville 6 to 9 P.M.**  
These classes fill up fast, please call for reservations.
- Tuesday, September 25* **Lehigh Valley Homebrewers Meeting 7:30 P.M.**  
Bring your homebrew to Keystone Homebrew in Bethlehem. All brewers welcome!
- Sunday, September 30* **16th Annual Oktoberfest in Ambler**
- Tuesday, October 2* **Intro to Winemaking with Grapes Class 6 to 9:30 P.M.**  
These classes fill up fast, please call for reservations.
- Saturday, October 6* **Bethlehem Harvest Festival**
- Sunday, October 7* **Wine Tasting at the Bethlehem Store 2 to 5 P.M.**  
Fun, informative customer wine tastings with snacks and a \$5 coupon to everyone who brings wine.
- Thursday, October 11* **Deadline to Order Pear Cider Blend and Cortland Apple Cider**
- Saturday, October 13* **Wine Tasting at the Montgomeryville Store 2 to 5 P.M.**  
Fun, informative customer wine tastings with snacks and a \$5 coupon to everyone who brings wine.
- Wednesday, October 17* **"The Next Step" Intermediate-Level Brew Class in Montgomeryville 7 P.M.**
- Thursday, October 18* **Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.**
- Saturday, October 20* **Bourbon Barrel Brew in Montgomeryville**
- Saturday, October 20* **Valhalla Mead-Only Competition**  
Deadline to enter: October 13.
- Monday, October 22* **Bethlehem Store Closes Early 5 P.M.**
- Friday, October 26* **Deadline to Order Penn Vermont Special Blend Apple Cider**
- Tuesday, October 30* **Lehigh Valley Homebrewers Meeting and Brewers Brawl KO Competition 7:30 P.M.**  
Bethlehem's Keg Only Competition! All brewers and beer tasters welcome!
- Saturday, November 3* **Bourbon Barrel Brew in Bethlehem**
- Thursday, November 8* **Deadline to Order Asian Pear Cider and Granny Smith Apple Cider**
- Saturday, November 10* **Allentown Brew Works Beer Fest**
- Thursday, November 15* **Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.**
- Tuesday, November 27* **Lehigh Valley Homebrewers Meeting in Bethlehem 7:30 P.M.**
- Thursday, November 29* **Deadline to Order Season's Best Cider**



## Keystone Hops Schedule

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

Mark your calendar with these upcoming meetings:

*Sept. 20   Oct. 18   Nov. 15   Dec. 20*

Bring some homebrew to share and enjoy with the group. Club meetings are at the Montgomeryville store and are open to all interested homebrewers.

Check out the club's site: [www.keystonehops.org](http://www.keystonehops.org).

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## LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

*Last Tuesday of the Month*



Mark your calendar with these upcoming meetings held across the hall from Keystone Homebrew Supply—Bethlehem at Steelgarden at 7:30 P.M. Club Meetings are open to all interested

homebrewers. Bring a few homebrews to this casual gathering. Check out the club Web site for news and events: [www.lvhb.org](http://www.lvhb.org).

*Sept. 25*

*Oct. 30*

*Nov. 27*

*Dec. TBD*



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