

KEYSTONE HOMEBREW NEWS

Spring 2008

Greetings from Keystone Homebrew

SINCE OUR LAST NEWSLETTER, we've enjoyed a great holiday season, followed by our most successful year-end sale/charity food drive to date, plus our biggest homebrew competition (554 entries)! We also crowned the first-ever "Philly Beer Geek" Steve Robson (a Keystone customer) who won this regional competition and went home with over \$1,000 in prizes! Now, spring is here—and it looks like it's going to be one of the most exciting spring seasons ever here at Keystone Homebrew.

FOR THE BREWERS, we have hop rhizomes in stock and they're selling fast. We're also expecting a large shipment of premium hop plugs, with more than 20 varieties of the absolute best hops you can get anywhere, any time! Of course we're also looking forward to our annual Big Brew at each of our stores to celebrate National Homebrew Day on May 3. This year marks the 20th anniversary since Congress officially recognized National Homebrew Day back in May of 1988.

FOR THE WINEMAKERS, the season may be even more exciting. Not only do we have our upcoming wine tastings and the annual Spring Sale from Brehm Vineyards to look forward to, but for the first time ever we'll also be featuring **fresh grapes and juice from Chile!** We'll be setting up the crusher/destemmer, stocking up on fermenters, and offering classes for both new and experienced winemakers. So check out details packed onto pages 2 and 3 of this newsletter, and get ready for a whole new kind of spring!

Ferment on!



THE KEYSTONE CUP

Lehigh Leads, But Can They Win?

This homebrew competition pits club against club, with the winning club taking home the Cup! The winning homebrew club will be determined by accumulated points from winning beers of each qualifying contest. Club affiliation is determined by the club listed on the entry forms (so don't forget to include your homebrew club!).

The War of the Worts results have been tallied, and the Lehigh Valley Homebrewers lead with 77 points. Not far behind and within easy striking distance are the Keystone Hops with 71 points. The competition is heating up with some mild taunting between clubs, but the beer will speak the truth and reveal the best-brewing club!

Start brewing now for **Malt Madness**, scheduled for Saturday, September 6. Malt Madness will be the final competition in the 2008 Keystone Cup, with the winningest club triumphantly carrying the Cup back to its lair. Many clubs are in the running, check our Web site for scores, as well as complete rules: www.keystonehomebrew.com/index.cfm?pgid=club.



Another Keystone First

Fresh Grapes This Spring!

See page 2!

PHILLY BEER GEEK

Steve Robson Triumphs

Congratulations to Steve Robson, winner of the First Annual Philly Beer Geek award! Steve impressed the judges with his dynamic stage presence, infectious enthusiasm, and a staggering knowledge of beer. He then staggered away with over \$1,000 in prizes!

Check out our Web site for more details about the event, and start studying for next year's contest.



WAR OF THE WORTS REPORT

Area's Biggest Contest

The 13th War of the Worts was our biggest contest yet, by more than 100 entries! We had 30 Stewards, 61 Judges, and 554 entries. The amount of entries to be judged was a challenge, especially in the Best-of-Show round! All those extra judges and entries increased the organizational challenge, but Al Folsom, Vince Galet, and Jason Harris, and a crew of dedicated club members shouldered the job. Congratulations to all the winners and our generous prize-donating sponsors, listed online at www.keystonehops.org. David Grosch generously shared his best-of-show winning recipe, which will be featured in the next newsletter and is currently on our Web site.

Two Locations: Montgomeryville: 779 Bethlehem Pike, Montgomeryville, PA 18936

Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018

sales@keystonehomebrew.com

www.keystonehomebrew.com

(215) 855-0100

(610) 997-0911

FRESH CHILEAN GRAPES & JUICE

Target Arrival: Late April, Early May

Available by pre-order only, and only at our Montgomeryville location

Now you can make great wine from fresh juice and grapes twice a year! Chile is an outstanding new resource for fresh grapes and juice for Keystone Homebrew and our customers. The grapes will be coming from the Curico Valley, which has a Mediterranean climate and soil conditions that are ideal for growing wine grapes. These are very high quality grapes, and our supplier has a reputation for delivering them in excellent condition. And while many of the following varieties are also available from California in the fall, the change of terroir from a whole different continent promises to deliver unique character for some great, new adventures in winemaking!

The grapes will arrive in 18-lb boxes, and the juice will be available in 6-gallon pails. We plan to get only the grapes and juice we need to cover the pre-orders that we receive in advance and some varieties may sell out early, so be sure you reserve yours ASAP!

We will need a full deposit on each 18-lb box of grapes and 6-gallon bucket of juice to secure your order. Please call our Montgomeryville store or place your order online now: www.keystonehomebrew.com/Zilron/catalog99_0.html

Red Grape (18-lb box)

Carménère	\$20.00
Cabernet Sauvignon	\$20.00
Merlot	\$20.00
Malbec	\$20.00
Syrah	\$20.00

White Juice (6-gal. bucket)

Chardonnay	\$46.75
Muscat	\$43.00
Pinot Grigio	\$48.50
Sauvignon Blanc	\$46.75

Red Juice Varieties (6-gal. bucket)

Barbera	\$45.50	Cabernet Sauvignon	\$46.75
Carménère	\$46.75	Merlot	\$46.75
Cabernet Franc	\$46.75	Malbec	\$46.75
Chianti	\$44.25	Pinot Noir	\$48.00
Cab./Merlot Blend	\$46.75	Syrah	\$46.00

Remember, you must pre-order with full payment to get yours!

SPRING WINE SEASON

As most of our winemaking customers know, we feature a number of seasonal products and special offers in the fall during the traditional, North American, grape-harvest season. We will offer virtually all of the same supplies and conveniences this spring to help enhance your experience with our new Chilean grapes and juice. We'll have a fresh supply of reliable, easy-to-use Accuvin test kits (to test acidity, pH, sulfite levels, and other key parameters), fresh liquid wine yeast and malolactic cultures, and of course a

huge selection of fermenters, presses, bottles, corks, and other essentials. See our September 2007 newsletter for details: www.keystonehomebrew.com/index.cfm?pgid=newsletter.

KEY-2-EZ BLENDS

Better Than Juice, Easier Than Grapes

Available Exclusively from Keystone Homebrew

Key-2-EZ-Blends™ provides many of the advantages of making wine from grapes—improvement in the body, color, aroma, and mouthfeel of wine, without the extra work or the additional equipment, such as a wine press or special fermenters. Key-2-EZ-Blends™ have been a huge success for our customers in the fall, and now we're offering a special "South American Blend" that takes advantage of some of varietals for which Chile is now famous. Our spring versions add one box (18 pounds) of freshly crushed grapes, conveniently contained in nylon straining bags, into 6 gallons of fresh grape juice. The grapes and juice are then allowed to ferment together for the duration of the primary fermentation (7 to 10 days), or until a hydrometer reads zero Brix. The grape-filled bags are then easily removed and discarded, leaving only the desirable flavors and aromas in the wine.

Each Chilean Key-2-EZ-Blend™ kit will make approximately 7 gallons of wine and includes detailed instructions. Winemakers choosing to make a Key-2-EZ-Blend™ should bring or purchase the following items:

- One 7.8-gallon fermentation bucket
- Two nylon straining bags

Because we will be crushing grapes, please plan to pick up your order at least 1 hour before closing time. 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 Supply.

Key-2-EZ-Blends™ are available as a single-grape varietal (100% Syrah, Carménère, etc.) or any combination of one bucket of juice and one box of grapes, including the following recommended blends:

South American Blend This blend combines Carménère grapes with Malbec juice (or the reverse, if you prefer) to create a deep red wine that beautifully melds the rich, complex flavors of two of the most remarkable varietals from Chile.

Bordeaux Style Blend This is a true classic: a blend of Cabernet Sauvignon juice and Merlot Juice (together in one 6-gallon bucket), combined with Malbec grapes, to produce a wine of exceptional color, structure, and depth of flavor.

Dave's Choice: Merlot/Syrah This blend combines Syrah grapes and Merlot juice (or the reverse if you prefer). The boldness of Syrah with the rounder, more mellow Merlot will match two ultimate blending grapes together. Love the Rhone? Bordeaux too? Why choose?

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www.keystonehomebrew.com

CRUSH GRAPES AT KEYSTONE

Available Only at Our Montgomeryville Location

An electric crusher/de-stemmer will be available to our customers every day while we have Chilean grapes in stock. This miracle of modern engineering can de-stem and evenly crush several boxes of grapes in just a few minutes, all for just \$1.50 per box! (Grapes purchased elsewhere may be crushed for \$3 per 18 lb; there is an additional \$25 set-up charge to use the crusher/de-stemmer if it is before or after our Chilean season.) Remember to bring clean buckets to take your grapes home in, approximately one bucket per two boxes of grapes. **Please arrive at least 1 hour before closing time if you would like to crush grapes.**

WINE EQUIPMENT RENTALS

Try Before You Buy

Of course we'll make all of our rental equipment available for our new spring winemakers, just as we do in the fall. If you check the list below, you may notice the absence of standard wooden ratchet presses. We have discovered that bladder presses are so superior that we want all of our high-volume winemaking customers to experience them! So we sold our used ratchet presses in the fall, and dropped the rental prices for our bladder presses. They're much lighter, more efficient, more gentle on the grapes, and require less effort to operate (they rely on water pressure). You'll never want to look at a ratchet press again! Even if you already own a press, you owe it to yourself to check these out. Of course, we'll still have a small steel press for crushing smaller quantities of grapes.

All of the following equipment is available at our Montgomeryville location, just call ahead to check availability and to reserve. A credit card impression or cash deposit for the retail value of the product is required.

Hand Grape	
Crusher/De-stemmer	\$35 per day
Small Metal Press*	\$10 per day
40L Bladder Press	\$25 per day
80L Bladder Press	\$35 per day
Floor Corker*	free, 1 day limit

*Available at our Bethlehem store as well.

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! Many of our brewing customers, and now a number of our winemaking customers, are well aware of the benefits of kegging their fermented beverages. We can supply you with a complete wine-kegging kit consisting of a full nitrogen tank, regulator, used cornelius keg (cleaned and pressure-tested), wine faucet, and all the necessary tubing and connections for \$255. You can serve wine using nitrogen without any resulting carbonation, and you can effectively protect your wine from oxidation for many years.

GET BREHM YEAR ROUND!

Select Varieties Stored Nearby Now Part of the Spring Sale, Too!

Now you can make superior wine on *your* schedule! Brehm Vineyards has set up a freezer facility in Hatfield to store select varieties of ultra-premium grapes and juice year-round, while supplies last. These grapes can be ordered through Keystone Homebrew and picked up any time. Better still, from now until Friday, May 30, they will be offered at the following incredible Spring Sale prices! With only a \$10 processing fee per order (not per bucket!), this is absolutely the most economical way to make wine from Brehm grapes. The following varieties are currently available from the Hatfield freezer:

Varieties Currently Available Year-Round

2006 White Salmon, Columbia Gorge Chardonnay	\$84
2006 Monterrey, Santa Lucia Highlands Chardonnay	\$99
2006 Columbia Gorge, Underwood, WA Gewürztraminer	\$100
2006 Columbia Gorge, Hood River, OR Malbec	\$99
2006 McDowell Valley, Mendocino, CA Grenache	\$79
2006 Rodger's Vineyard, Mendocino CA Syrah/Shiraz	\$79

You must call us in advance to reserve yours. You can pick up at Brehm's freezer location (call us for directions and to schedule an appointment), or for a \$10 transfer fee (again, per order, not per bucket) you can pick up at our Montgomeryville store.

BREHM SPRING SALE

Ultra-Premium Frozen Grapes & Juice

Pick Up in Montgomeryville or Bethlehem

It's time to order world-class frozen grapes and juice from Brehm Vineyards at special Spring Sale prices! These grapes, which are absolutely the best available to the home winemaker, are sourced from California, Oregon, and Washington, including the premier growing areas of Napa, Sonoma, Carneros, and the Columbia River Valley. Peter Brehm closely monitors the grapes as they ripen and then selects the optimal times to harvest. After the red grapes are picked, they are crushed, de-stemmed, and frozen to ensure the highest quality product upon arrival. A frozen bucket of grapes will yield a final volume of about 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 buckets, each containing 5.25 gallons. Detailed grape descriptions and recommendations for fermentation are on Brehm Vineyard's Web site: www.brehmvineyards.com.

Brehm grapes and juice are available through Keystone Homebrew by pre-order only. Call to order now, or check out our Web site for pricing and more information. Our prices include a \$25 shipping and handling fee. A \$20 non-refundable processing fee per order, plus a \$50 deposit per bucket, will be required at the time of reservation. We will be accepting orders until Friday, May 30 and expect the grapes to arrive mid-June. Brehm grapes and juice are also available for shipping to nearby states.

We're short on space here, so please check out our Web site for a list of varieties and pricing. We'll also have details at our stores, so give us a call or stop by. Don't be disappointed; order today.

LIMITED HOP OFFER

Argentine Cascade

Even with the hop shortage in full effect, we've been able to obtain a supply of a brand new hop (for us) this year called Argentine Cascade. Don't be fooled! This hop bears little if any resemblance to American Cascade. It actually exhibits characteristics of certain German noble hops (namely Tettngang and Spalt), and works very well as an aroma hop. With the practical disappearance of Tettngang this year, this is a welcome addition indeed! Argentine Cascade weighs in at 3.2% alpha acid, and sells for \$4.09 per ounce. It is in stock now, and orders can be placed online or by phone.

GROW YOUR OWN HOPS

Hop Rhizomes in Stock Now!

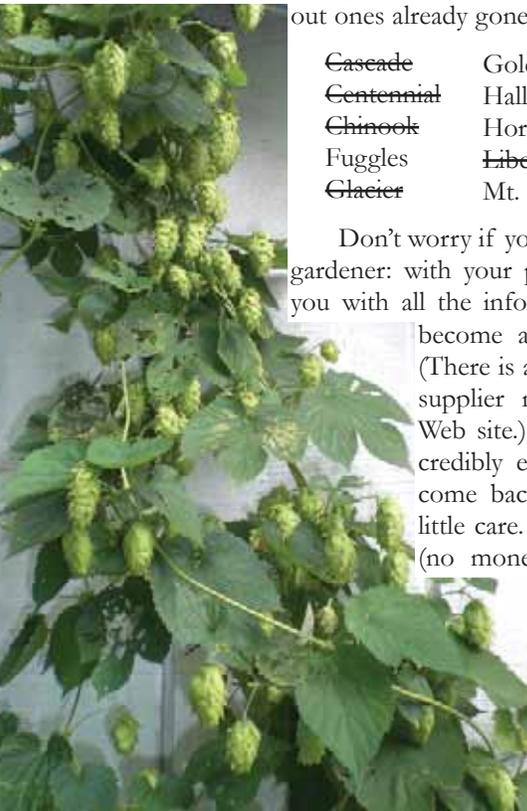
We Have Them, But Not for Long!

Hops may be hard to come by these days, but if you act quickly you may never have to worry about that again! By planting your own hop rhizomes (a rhizome is chunk of the root of a hop plant), you can make sure you have your favorite hops available when you need them. We have rhizomes available for sale right now at both of our stores, but we promise they won't last long! Most were pre-ordered, and our remaining stocks are selling out fast (note crossed out ones already gone); call for availability.

Cascade	Goldings	Nugget
Centennial	Hallertau	Sterling
Chinook	Horizon	Tettngang
Fuggles	Liberty	Willamette
Glacier	Mt. Hood	

Don't worry if you're not an experienced gardener: with your purchase, we'll provide you with all the information you'll need to

become an expert hop farmer! (There is also an article from our supplier now available on our Web site.) Hop rhizomes are incredibly easy to grow, and they come back year after year with little care. You can reserve yours (no money down) by ordering on-line or giving us a call. Best of all, they're just \$4.50 each. Some homebrew shops are charging more than that for a single ounce of hops!



HOPS UPDATE

Keystone Cautiously Optimistic

As most of you know, we've been combating a significant, global hop shortage over the last few months, and we've even had to restrict our hop sales somewhat. Our hop policy remains unchanged for now, in order to ensure that we will be able to provide hops to our brewing customers throughout the entire year. The following amounts are the maximum amount of hops that can be purchased, relative to the amount of malt being purchased, until hop supplies allow us to lift the policy:

- 1 oz of hops per pound of malt extract (syrup or dry)
- 1 oz of hops for every 2 pounds of grains

Although hop quantities are limited, and some varieties are practically unattainable, we've actually been able to secure a very nice selection of hops, with over 25 varieties in stock now.

That means that our customers will be able to brew classic examples of every traditional beer style, and will even have the opportunity to experiment with some hop varieties that we've never carried before!

AMERICAN HOP PLUGS

Best Quality Hops Available

The wait is almost over! We're expecting to receive a huge shipment of these ultra-premium hop plugs soon. For the uninitiated, these super high-quality hops are the only ones we know of that are actually plugged here in the U.S. of A, to ensure maximum freshness. Once plugged, they are immediately vacuum-sealed and frozen in one- or two-ounce packages and stamped with a harvest date and a plug date before shipping. That way, you can be sure you are getting the absolute freshest hops available anywhere! And while they're more expensive (\$4.50 per oz, \$8.95 per 2-oz package) than our other selections, they're actually cheaper than standard hops from many other sources! Moreover, hopheads are going to be drooling over the fantastic selection we'll be able to offer:

Ahtanum	Cluster	Liberty	Palisade	Tradition
Amarillo	Crystal	Mt. Hood	Perle	Vanguard
Cascade	Fuggles	Northern	Simcoe	Willamette
Centennial	Glacier	Brewer	Sterling	
Chinook	Goldings	Nugget	Tettngang	

HOMEBREW CONTEST

The BUZZ Off

Saturday, June 7: Iron Hill, West Chester, PA

The BUZZ Off is sanctioned by the BJCP and the AHA, and is a qualifying event for the Masters Championship of Amateur Brewing (MCAB). Both Keystone stores are entry drop off locations. For details, go to <http://hbd.org/buzz/>.

WINEMAKING EXPERTISE

Ask Dave Salaba

David Salaba, our “wine guy,” will be conducting the same popular and highly informative classes that we’ve previously offered in the fall for both beginning and experienced winemakers. Dave is a graduate of the rigorous 3-year program at the University of California, Davis for which he received a prestigious winemaking certificate. Dave’s expertise can be tapped by calling or visiting our Montgomeryville location throughout the year on Tuesdays and at the following times during our first-ever spring wine season:

Monday, May 5	2–6 P.M.	Thursday, May 8	2–6 P.M.
Tuesday, May 6	10–5 P.M.	Friday, May 9	2–6 P.M.
Wednesday, May 7	3–6 P.M.	Saturday, May 10	11 A.M.–3 P.M.

However, the best way to benefit from Dave’s vast expertise is to sign up for one of the following winemaking classes that he will be teaching. The classes fill up quickly, so don’t delay: email or call our Montgomeryville store to sign up ASAP!

WINEMAKING CLASSES

Introduction to Winemaking from Grapes

Montgomeryville,

Tuesday, May 6, 6:00 to 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. The class fee is \$75 (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 will be held rain or shine, but are subject to change pending any significant delay in the grape shipment from Chile.

Wine and Must Analysis

Montgomeryville,

Wednesday, May 7, 7:00 to 10:00 P.M.

In this class you’ll get hands-on experience testing for sugar, acidity, pH, and sulfite levels. Attendees will learn the proper use of hydrometers, refractometers, acid titrators, pH meters, sulfite titrites, and various Accuvin tests. You’ll learn how to correct deficiencies and excesses in grapes or juice and effective blending techniques. Additionally, all participants will receive a binder containing detailed reference materials about all the tests we will be conducting, which alone is worth the class fee of \$125. The seminar, to be held at Studio M Foods (just a minute from our Montgomeryville store), will require a minimum of 6 participants and will be limited to 12.

BIG BREW ON NATIONAL HOMEBREW DAY

Saturday, May 3

Since 1979, brewers around the country have been brewing beer on the first Saturday of May to commemorate National Homebrew Day. Keystone Homebrew Supply is again hosting festivities and encourages brewers to bring their kettles, burners, and homebrew to celebrate the day. Spectators too are welcome, and it’s a great chance to see different brewing techniques, all-grain brewing, and a bunch of crazy homebrew setups.

We’ll have a propane grill for cooking, and Keystone will provide hot dogs and hamburgers. Everyone should bring some homebrew to sample while brewing or viewing.

There will be barrels in Bethlehem this spring for anyone interested in participating in a bourbon barrel brew of a strong scotch ale. Contact the Bethlehem store for the recipe. The warmer temperatures will allow us to brew an ale for a change, and we’ll have a traditional Big Brew without the barrels in the fall.

The Montgomeryville event will be held in the parking lot behind the store, and in Bethlehem at the Becker family farm. These events will take place rain or shine.

If you would like to participate, remember:

1. You must provide your own brewing equipment, including a propane burner.
2. Please register for this event if you’re brewing. You can call the store or send us an e-mail any time between now and Tuesday, April 29.
3. All brewers should plan on picking up their ingredients at least a day before the brew.
4. You can start setting up as early as you like in Montgomeryville, and as early as 8:30 A.M. in Bethlehem.
5. Montgomeryville: The store will open at 9 A.M. on the day of Big Brew.
6. All-grain brewers must mash in by 10 A.M. in Montgomeryville and 9:30 A.M. in Bethlehem.

Last year, across the country on National Homebrew Day, over 4,000 participants brewed over 9,000 gallons of homebrew! Check out AHA’s Web site, www.aob.org, for this year’s nationwide results.

STORE HOURS

OUR SPRINGTIME HOURS ARE:

Montgomeryville Store

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

Bethlehem Store

Monday–Wednesday 11–7
Thursday–Saturday 10–8 Sunday 12–5

Both Stores

Will be closed on Memorial Day (May 26) and July 4



FROZEN LOCAL BERRIES

At the Peak of Freshness

Deadline to Order: Wednesday, May 14

In our never-ending quest to bring you the best products for making wine and beer, we are introducing frozen berries from Elwer Farms, in Berks County, PA. This spring, we feature elderberries and red raspberries from the fall of 2007 harvest, frozen at the peak of freshness. These berries have been perfectly preserved for your wine or beer creations.

Red Raspberries—1 quart—about 0.8–0.9 lb	\$5.00
Elderberries—3.5 quarts—about 3 lb	\$17.50

The berries will arrive on Friday, May 16. We currently do not have the facilities to keep them frozen, but we will keep them refrigerated. This means you should be prepared to pick them up right away and either refreeze them, or start your batch of wine or beer. Berries need to be picked up before closing time on Sunday, May 18 at the latest. Because the berries are perishable, we will not ship them, but they can be picked up in either our Bethlehem or Montgomeryville location. Call in your order, or place it on our Web site. The deadline to order is Wednesday, May 14, and we'll need payment in full to reserve yours.

WINE TASTING EVENTS

Sunday, April 27, 2 to 5 P.M., Montgomeryville
Friday, May 23, 6:30 to 9 P.M., Montgomeryville
Sunday, June 8, 2 to 5 P.M., Bethlehem

If you're a home winemaker, or curious about making wine at home, come enjoy our wine tastings. If you make wine from grapes, juices, fruits, honey, or from our super-popular wine kits, come share with your fellow winemakers. Everyone who brings a bottle gets a \$5.00 coupon to Keystone Homebrew Supply (limit one coupon per person).

Bring a lawn chair if you would like to sit. This event is free, and we provide cheese, crackers, and other snacks. Our wine tastings are held rain or shine at each store. These events get more fun each time, so don't miss 'em, mark your calendar now!

ELDERBERRY WINE

Method Used by Dave Salaba

Our "wine guy," Dave Salaba, is currently making a batch of elderberry wine using the same Elwer Farms frozen fruit that we feature above. He selected the following recipe, which will produce about 1 gallon of finished wine:

- 3 lb ripe elderberries, room temperature
- 3 lb granulated sugar (regular white table sugar)
- 3 ¾ qt good-quality tap or bottled drinking water (1 gallon jug is fine)
- 2 tsp acid blend (about 10 grams)
- 1½ tsp tartaric acid (about 8.6 grams)
- 1 tsp yeast nutrient (about 6 grams)
- ½ tsp dry pectic enzyme (about 1.5 grams)
- 1/8 tsp potassium metabisulfite powder (meta) (about 1.2 grams)
- 1 pack Premier Cuvée or D47 wine yeast

Complete directions can be picked up at the store with your frozen elderberries, or can be found on our Web site.

RJ WINE KIT SEMINAR

Wednesday, June 11, 7:15 P.M.

Join us for this fun and education seminar examining RJ Spagnols superb line of easy-to-use wine kits. Dinesh Nair, Product Manager at RJ Spagnols, will kick off the evening with a seminar on the different brands of wine kits produced by RJ Spagnols along with explanation on the evolution of new trends in the industry such as crushed grapes skins, vacuum dried grape skins, different oaking regimens, and insights into advanced winemaking techniques.

Finish the evening with a wine tasting featuring popular wines and tasty appetizers in the company of fellow winemakers and friends.

This event will be held outside, under the stars (or under our giant tent if it's raining) behind Keystone, Montgomeryville. It's limited to the first 60 people who RSVP with payment. Please call,

stop by the store, or reserve online. The event is just \$10 and each attendee receives a \$10 gift certificate for RJ Spagnols products purchased from Keystone.

Bottle the experience™

In our June newsletter

Brewer's Brawl—Keg Only Comp. 7/17/08

Best-of-Show Winning Beer Recipe

Brew at the Zoo Beer Festival 7/26/08

Keystone Family Picnic 7/19/08

Brewing Classes

KEYSTONE CALENDAR

Sunday, April 27

Wine Tasting at Keystone Homebrew Montgomeryville 2 P.M.

Our customer wine tastings are fun and informative events that take place at the store.

Tuesday, April 29

Lehigh Valley Homebrewers Homebrew Club Meeting 7:30 P.M.

All brewers meet at Steelgaarden Belgian Beer Lounge, across the hall from Keystone Bethlehem.

Saturday, May 3

Big Brew on National Homebrew Day

Come celebrate National Homebrew Day and brew at either Keystone location. Sign up by May 2.

Tuesday, May 6

Intro to Winemaking from Grapes Class 6:00 to 9:30 P.M.

Wednesday, May 7

Wine and Must Analysis Class 7:00 to 10:00 P.M.

Thursday, May 15

Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.

The third Thursday comes early this month! All homebrewers are welcome.

Wednesday, May 14

Deadline to Order Frozen Berries, Berries Arrive May 16

Friday, May 23

Wine Tasting at Keystone Homebrew Montgomeryville 6:30 to 9 P.M.

Our customer wine tastings are fun and informative events that take place at the store.

Monday, May 26

Keystone Homebrew Closed for Memorial Day

Tuesday, May 27

Lehigh Valley Homebrewers Homebrew Club Meeting 7:30 P.M.

All brewers meet at Steelgaarden Belgian Beer Lounge, across the hall from Keystone Bethlehem.

Friday, May 30

Deadline to Order Brehm Frozen Grapes and Juice 9 P.M.

Saturday, June 7

The BUZZ Off—Homebrew Contest

Sunday, June 8

Wine Tasting at Keystone Homebrew Bethlehem 2 P.M.

Our customer wine tastings are fun and informative events that take place at the store.

Wednesday, June 11

RJ Spagnols Wine Kit Seminar 7:15 P.M.

Thursday, June 19

Keystone Hops Homebrew Club Meeting in Montgomeryville 7 P.M.

Tuesday, June 24

Lehigh Valley Homebrewers Homebrew Club Meeting 7:30 P.M.

Friday, July 4

Keystone Homebrew Closed for Independence Day

Thursday, July 17

Keystone Montgomeryville's Keg Only Competition and Club Meeting 7 P.M.

Saturday, July 19

Keystone Homebrew Family Picnic 4 P.M. til ??

Bring your family and have some fun!

Saturday, July 26

Brew at the Zoo Beer Festival 6 to 10 P.M.

Coupons must be presented at time of purchase

KEYSTONE T-SHIRTS

with this coupon, **20% off**
with \$50 purchase, **40% off**
with \$100 purchase, **60% off**
with \$200 purchase, **FREE**

(Limit 1 free shirt per person. Not valid with other offers, coupons, or previous purchases.)

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 6/30/08

code: KSP08

SAVE 15% off

Radel Wine Racks

(a featured product in
Holiday 2007 newsletter)

Not valid with other offers, coupons, discounts, or previous purchases

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 6/30/08

code: KSP08

SAVE 25% off

Any 50+lb Bag of Malt

with purchase of any grain mill

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, discounts, or previous purchases

Expires 6/30/08

code: KSP08



LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE *Last Tuesday of the Month*

Check out what's coming up for the Lehigh Valley Homebrewers! **Big Brew** (May 3), **Beer Appreciation Bus Tour** (June 28), **Case Buy** (July 29), and **Malt Madness** (September 6). For club mem-

bership information, or for details on the above events, check out the club's Web site (www.lehighvalleyhomebrewers.org). The meetings below are open to all interested brewers and are held at Steelgarden, across the hall from our Bethlehem store (starting at 7:30 P.M.):

April 29 May 27 June 24 July 29



KEYSTONE HOPS SCHEDULE *Third Thursday of the Month, 7 P.M.*

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, and mark your calendar with these upcoming meetings:

April 17 May 15 June 19 July 17

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Fresh Chilean Grapes
Coming This Spring!



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