

KEYSTONE HOMEBREW NEWS

Spring 2009

Greetings from Keystone Homebrew

I saw the first hop shoot peaking through the dirt today. Spring must be here! Each season at Keystone has its own special feel. As we say goodbye to winter, we look back at the crazy holiday shopping, the War of the Worts, Philly Beer Geek, and Philly Beer Week. Spring welcomes us with gardening and hop growing, South American grapes, classes, tastings, and Big Brew. Read on to get all the "spring is in the air" details!

Ferment on!



SOUTH AMERICAN GRAPES

We've ordered the following fresh grapes from Argentina:

Malbec	Cabernet Sauvignon
Bonarda	Syrah

Argentina is one of the world's top five wine-producing countries, and is known for producing fantastic red wines. In particular, Argentinian Malbecs are considered some of the world's best, representing dark, powerful red wines with generous fruit character. Bonarda is comparatively light and also fruity, with soft tannins and moderate acidity. Once Argentina's most widely planted grape, it was recently surpassed by Malbec.

The grapes (sorry—no juice this spring) will be sold in 18-pound boxes (each of which will yield approximately 1.25 gallons of wine) for \$21.25 per box. When we placed our order, we planned for a few extras of each variety available, so call our Montgomeryville store to reserve yours ASAP. We will need a 50% deposit to secure your order.

The grapes are expected to arrive mid-April, but of course the exact timing is subject to factors beyond our control. Please plan to pick up your grapes within five days after you've been contacted.

SPRING WINE SEASON

This spring, we'll offer virtually all of the same winemaking supplies, services, and rental equipment that we offer for the traditional fall grape harvest. We'll have a fresh supply of reliable, easy-to-use Accuvin test kits (to test acidity, pH, sulfite levels, and other key parameters), malolactic cultures, and of course a huge selection of fermenters, presses, bottles, corks, and other essentials. See our September 2008 newsletter for more details, available on our Web site, www.keystonehomebrew.com, under the Newsletter link.

If you buy grapes from us, you can have our electric crusher/de-stemmer work its magic for \$1.50 per box. **Remember to bring clean buckets to bring your grapes home in**, approximately one bucket per 2 lugs/boxes of grapes. **Please plan to arrive at least 1 hour before closing time if you would like to crush grapes.**



BREHM: LOWER PRICING

Brehm Vineyards and Keystone Homebrew are working hard to keep prices affordable during the economic mess. Brehm has dropped the prices of their super premium frozen grapes and juice, while **Keystone has eliminated the processing fee and will even pay the shipping!** The price you see on Brehm's Web site is the total price you'll pay. We can take reservations for any varieties located in either the Hatfield or Chicago freezer. For pricing, availability, and to shop online go to our Web site: www.keystonehomebrew.com/index.cfm?pgid=brehm09, or call either store to order no later than Friday, April 30. We expect to receive our shipment in early May. Enjoy the best pricing ever on Brehm products!

HOP SUPPLY UPDATE

Thank you for your understanding during the hop shortage. It was counterintuitive for hopheads like us to limit the sale of hops! While we may need to limit purchases of certain varieties if they become scarce, we're thrilled to announce the end of hop rationing at Keystone Homebrew. We have a great supply of hops now, especially in pellets and premium plugs. For instance, we have Magnum, Warrior, Simcoe, Columbus, and a lot of other high alpha hops that were "MIA" last year. Many English bittering hops and certain others are still hard to get, but it seems that the worst is behind us. So dust off those Double IPA recipes and pay us a visit!

HOP RHIZOMES

Why buy the golden eggs when you can own the goose? We're now taking orders for hop rhizomes, which could arrive as early as late March. Rhizomes are easy to grow, they come back year after year, they'll save you money on ingredients, and they're absolutely the best best way to obtain fresh organic hops! Each rhizome costs \$4.50, and can produce up to two pounds of hops per year. Don't worry if you're not a gardener; with your purchase we'll provide you with all the information you need, in addition to info on our Web site. We're offering the following varieties for 2009 (call ahead for availability):

Cascade	Fuggles	Hallertau	Nugget	Tettnang
Centennial	Glacier	Horizon	Perle	Willamette
Chinook	Goldings	Mount Hood	Sterling	

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

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

sales@keystonehomebrew.com

(215) 855-0100

(610) 997-0911

www.keystonehomebrew.com

BIG BREW

On National Homebrew Day

Montgomeryville: Saturday, May 2

Bethlehem: Saturday, May 9

Since 1988, brewers around the country have been brewing beer on the first Saturday of May to commemorate National Homebrew Day. Keystone Homebrew Supply, Montgomeryville 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 apple brandy barrels in Bethlehem this spring for everyone interested in participating in a barrel brew of a Belgian Saison. We used these special barrels in Montgomeryville this past fall with fantastic results. Participants follow the same recipe, and then fill the barrels for a four-week primary fermentation. Contact the Bethlehem store for the recipe, and to sign up for space in the barrels.

The Montgomeryville event will be held in the parking lot behind the store, and in Bethlehem at the Becker family farm. These events 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 28.
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: Store opens at 9 A.M. on 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, nearly 4,000 participants brewed more than 10,500 gallons of homebrew in 42 states and 10 countries! Check out AHA's Web site, www.beertown.org, for this year's nationwide results.

FRESH LOCAL VEGGIES

Montgomeryville Only

We're excited to announce that Keystone Montgomeryville will be a pick-up location starting this spring for a local CSA (Community Supported Agriculture) run by the Myerov Family Farm.

Joining a CSA is a convenient way to buy a variety of locally grown, seasonal, fresh foods from a single source, supporting the local economy while helping to minimize packaging, long-term storage, and pollution from transportation. To learn more and sign up, visit <http://myerovfarm.com/csa.asp>.

THE KEYSTONE CUP UPDATE

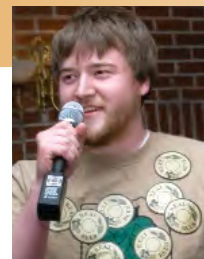
After falling just short in last year's photo finish, the Keystone Hops are back with a vengeance, taking an 18-point lead after the first leg of the 2009 Keystone Cup. The Lehigh Valley Homebrewers have convened their war council and are hunkering down and developing their strategy to retain the coveted Cup. Down but not out, ALEiens, BUZZ, or WHALES could take the Cup with an all out offensive in the Malt Madness in September. Here are the current standings:

Club	Points	Club	Points
Keystone Hops	63	GLUB	8
Lehigh Valley Homebrewers	45	Brewing Network	5
ALEiens	28	Zen Brewing	5
BUZZ	24	HOPS	3
WHALES	21	Auburn Brew Club	3
Stoney Creek	11	Perkiomen Brewers	3
Grand Architects of Brewing	8	High Country Homebrewers	1

PHILLY BEER GEEK 2009

Congratulations to "Nugget Nate"—Nate Gefvert, the new Philly Beer Geek! Contestants faced off in the ultimate test of knowledge and passion for Philadelphia beer. A gauntlet of preliminary and semifinals rounds was followed by a hard-fought finals contest, the highlight of which was Steve "the Human Growler" Hawk's proposal to a giant bottle of Weyerbacher Double Simcoe IPA, portrayed by his fiancée.

In the end, Nugget Nate prevailed, winning more than \$1,000 in cash and prizes, plus an engraved plaque and an official T-shirt, each bearing the title "Philly Beer Geek 2009." That is, of course in addition to all the other perks that go along with being crowned Philly Beer Geek (fame, glory, honor, prestige, bragging rights, the key to the city, diplomatic immunity, and a spot on Obama's cabinet). Check out www.phillybeergeek.com for details, and start training for next year!



BEER- & WINE-MAKING CLASSES

Improve your skills with our spring classes in Montgomeryville. Call the store with payment information to reserve a spot. See our Web site for details.

Intro to Winemaking: \$75 per Person

Wednesday, April 22, 6:30 P.M. at the Montgomeryville store
Wednesday, April 29, 6:30 P.M. at the Montgomeryville store

Wine and Must Analysis: \$125 per Person

Wednesday, May 13, 7:00 P.M. at Studio M Foods

All-Grain Brewing: \$75 per Person

Saturday, April 25, 10:00 A.M. at the Montgomeryville store

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

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WINE TASTING EVENTS

Montgomeryville: Sunday, April 26, 2-5 P.M.
Montgomeryville: Friday, May 22, 5:30-8:30 P.M.
Bethlehem: Sunday, June 7, 2-5 P.M.

If you make wine from grapes, juices, fruits, honey, or wine kits, or are curious about making wine at home, come enjoy our wine tastings. Everyone who brings a bottle gets a \$5.00 coupon to Keystone Homebrew Supply (limit one coupon per person). The events are free, and they're held rain or shine. We provide shelter, along with cheese, crackers, and other snacks. Feel free to bring a lawn chair if you're into the whole relaxation thing.

ABSINTHE TASTING

Montgomeryville: Thursday, May 21

Do you aspire to be the next Hemingway? Van Gogh? You can get your creative juices flowing while sampling their favorite beverage: absinthe. Banned in the United States since the early 20th century (because it contains trace amounts of a psychoactive substance), absinthe was legalized in 2007. Philadelphia Distilling is now pioneering the effort to bring it back, being the first East Coast distillery to produce absinthe in more than 100 years. Keystone Homebrew is proud to have had a (small) hand in their success, having lent our 80-liter bladder press to the cause. On Thursday, May 21 at 6 P.M., Philadelphia Distilling will bring their absinthe—and perhaps some of their award-winning Bluecoat American Dry Gin and recently released Penn 1681 Rye Vodka—to our Montgomeryville store for your sampling pleasure.

Stop by either of our stores if you are interested in making your own absinthe. Between now and the end of May, wear a green shirt and **save 10% off** a Green Devil Absinthe Brewing Kit. Pay cash, announce to the store that you're a "Green Devil," and get an **additional 5% off!**

STORE HOURS

Montgomeryville Store

Monday 10–6

Tuesday–Thursday, and Saturday 10–7

Friday 10–9 Sunday 11–5

Bethlehem Store

Monday–Wednesday 11–7

Thursday–Saturday 10–8 Sunday 12–5

Both Stores

Closed Easter (April 12) and Memorial Day (May 25)

LOCAL BERRIES

Frozen at the Peak of Freshness

We're bringing back the berries! Last year we introduced frozen berries from Elwer Farms, in Berks County, PA, with great results for our winemakers and brewers. This spring, we'll feature elderberries and red raspberries from the fall of 2008 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 8. 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 Monday, May 11 at the latest. Because the berries are perishable, we cannot ship them, but they can be picked up in either our Bethlehem or Montgomeryville location. Call to place your order, or order online. The deadline to order is Friday, May 1, and we'll need payment in full to reserve yours.

HOMEBREWER OF THE YEAR

The Eastern Pennsylvania Homebrewer of the Year (EPHY) is awarded to the homebrewer with the most cumulative points from the War of the Worts, BUZZ-off, Malt Madness, and Stoney Creek Homebrewers Amateur Brewing Championship. Make sure to ramp up your brewing for all the upcoming competitions!

Details: <http://schomebrewers.com/EPHY.aspx>.

Buzz-Off: Saturday, June 6. Details: www.buzzhomebrewclub.com

Malt Madness: Early September. Details: www.lvhb.org

SCH-ABC: Early November. Details: www.schomebrewers.com

THE WAR OF THE WORTS XIV

The 14th War of the Worts was another monster of a homebrew contest, with well over 500 entries for the second straight year. With 21 Stewards, 76 Judges, and a couple of superhuman organizers (enthusiastic pats on the back to Andy Hejl, Dave Grosch, and Vince Galet!), the event was a huge success and a lot of fun. Congratulations to all the winning brewers, and in particular the following Best-of-Show winners:

1st Place: Keith Seguire, German Pilsner
 2nd Place: Wardell Massey, Belgian Specialty
 3rd Place: Fred Kline, Weizenbock

Special thanks to Keith Seguire, who has generously shared his Best-of-Show winning recipe; it is currently on our Web site and will be featured in our summer newsletter. We'd also like to thank all of our generous prize-donating sponsors, who make this the greatest homebrew contest in the region year after year. All of the sponsors are listed online at www.keystonehops.org.



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

For club membership information, or for details on the club's events (including a bus tour to Philly breweries planned for June 13), check out their Web site, www.lehighvalleyhomebrewers.org.

The meetings below are open to all interested brewers and are held at Steelgaarden, across the hall from our Bethlehem store (starting at 7:30 P.M.).

March 31 April 28 May 26 June 30



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. If the weather is nice, bring a lawn chair to relax with a homebrew. More info at www.keystonehops.org. Mark your calendar with these upcoming meetings:

April 16 May 21 June 18 July 16

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