

# KEYSTONE HOMEBREW NEWS

Summer 2009



## Greetings from Keystone Homebrew

The past few months have been absolutely packed with great events like the War of the Worts, Philly Beer Geek, wine (and absinthe!) tastings, big brews, and more, along with exciting seasonal offerings like hop rhizomes, South American grapes, and local berries. We've hardly had time to catch our breath! In this newsletter, we'll talk about one of our favorite annual events: the upcoming Keystone Family Picnic. We'll also give you a sneak peak at some new grapes and other special products we plan to offer in the coming months, and we'll give you a recipe for a Best of Show award-winning brew that's perfect for hot summer days!

Ferment on!

## HOMEBREWING CLASSES

Keystone Homebrew offers two brewing classes: one for first-time brewers and one for intermediate-level brewers. Both classes will be held at Studio M Foods, less than a minute from our Montgomeryville store. Each class costs \$40 per person and would make an **ideal Father's Day gift!** We'll need payment in advance to reserve your spot. Call or stop by to sign up and get directions.

### Intro to Homebrewing Wednesday, June 24, 7 P.M.

This class, for the first-time brewer, will cover the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew.

### "The Next Step" Brew Class Wednesday, July 1, 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 various ingredients and how they influence the final flavors of the beer. We'll 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.

## CHOCOLATE RASPBERRY PORT Coming in September

This über-popular wine kit has won multiple gold medals two years in a row at the *WineMaker* Amateur Wine Competition. Bursting with rich, intense flavors and aromas, it has traditional port character enhanced by a racy zing of bright raspberry, perfumed and gently tart, giving way to luscious liquid chocolate. Toasty hints of oak guide the way to a long, rich finish. This port will age very well, but it's also excellent after just three months!

The kit, which makes 3 gallons of finished wine, sells for \$113.90 and comes with 30 attractive labels. We'll order some extra kits, **but please preorder by Sunday, August 1** so we can be sure to have one waiting for you!

## MALT MADNESS

### Upcoming Contest, Start Brewing! Saturday, August 29 at The Allentown Brew Works

Do you like friendly competition with your fellow homebrewers? Receiving constructive feedback on your beers? Winning prestigious awards and great prizes? Helping your homebrew club take home the coveted Keystone Cup? If so, then plan ahead to have your best beers ready to compete in the third Annual Malt Madness Homebrew Competition!

We'll announce online and via email when we will accept entries for this event at both stores. Check out our Web site ([www.keystonehomebrew.com](http://www.keystonehomebrew.com)), or the Lehigh Valley Homebrewers' Web site ([www.lvhb.org](http://www.lvhb.org)) for more details.



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

Bethlehem:

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

(215) 855-0100

(610) 997-0911

[sales@keystonehomebrew.com](mailto:sales@keystonehomebrew.com)

[www.keystonehomebrew.com](http://www.keystonehomebrew.com)

## BEST OF SHOW RECIPE

### Winner of 2009 War of the Worts German Pilsner by Keith Seguine

Keith Seguine, Keystone Homebrew Supply customer and WHALES member, kindly shared his German Pilsner recipe which won Best of Show at the War of the Worts. Congratulations, Keith!

Send us an e-mail or stop by one of our stores if you'd like more detailed instructions and suggestions. If you have a cool spot in your house (65°F or below), but can't maintain the 50°F fermentation temperature, you can make a good version of this beer using Wyeast #2112 California Lager yeast.

#### Original All-Grain Version (5 gal.)

##### Ingredients

8 lb Weyermann Pilsner malt  
13 oz Dingemans Carapils malt  
2 oz Tettnang (60 min.)  
2 oz Tettnang (20 min.)  
2 oz Tettnang (2 min.)  
White Labs 802 Czech Budejovice Yeast

**Directions:** Mash for 90 minutes at 152°F. Pitch plenty of yeast (consider making a starter or pitching multiple vials) and ferment for 2–3 weeks at 50°F. Transfer to a carboy (filled close to the top) or corny keg and lager for 6–8 weeks.

#### Extract-Only Version (5 gal.)

##### Ingredients

3.3 lb Briess Pilsner liquid malt extract  
2 lb Briess Pilsner dried malt extract  
2.5 oz Tettnang (60 min.)  
2.25 oz Tettnang (20 min.)  
2.25 oz Tettnang (2 min.)  
White Labs 802 Czech Budejovice Yeast

## GRAPES FROM WASHINGTON

### Coming This Fall Cabernet Sauvignon, Merlot, Syrah

After the overwhelming response we got last year, we're excited to once again offer fantastic wine grapes from Washington state. The dry climate and long summer days are great for growing grapes, with Merlot in particular reaching a complex flavor profile not always found in other climates. We'll be getting Cabernet Sauvignon, Merlot, and Syrah again this year, each of which can be made into a wonderful wine, or used together in a complementary blend. Please call well in advance to reserve yours, because the shipment will be small and supplies will be limited. We will need a \$10 deposit per lug at the time of your order. Expect these grapes to arrive a few weeks later than the Central Valley California grapes.

#### Please Reserve in Advance

<b>Cabernet Sauvignon</b> .....	\$48 per 36-lb. lug
<b>Merlot</b> .....	\$48 per 36-lb. lug
<b>Syrah</b> .....	\$48 per 36-lb. lug



## KEYSTONE FAMILY PICNIC

On Saturday, July 18, beer-, wine-, cider- and mead-makers will unite to enjoy the blockbuster event of the season! Judy, manager of our Bethlehem store, and her husband Jim kindly (and recklessly) invite the Keystone Homebrew extended family to throw a big summer picnic at their beautiful house, located on 10 acres between Montgomeryville and Bethlehem.

The party starts at 4 P.M. and everyone is invited to camp out for fun and safety. Bring your families (and your homemade beverages!), along with a tasty dish, dessert, or snack. Kids—including the grown-up ones—can play volleyball, horseshoes, croquet, and even jump on the trampoline. Soda, cups, plates, napkins, burgers, hot dogs, and a gas grill are all provided.

If you are interested in this year's picnic, please e-mail for more information and directions, or call us at Keystone Homebrew. Let us know how many people and what food you'll bring. In the meantime, check out the pictures from last year's picnic at our Web site.

## TASTE ABSINTHE IN BETHLEHEM

We hosted a unique event in Montgomeryville this May in conjunction with Philadelphia Distilling, and now we're bringing the fun to Bethlehem!

Philadelphia Distilling is pioneering the effort to bring back absinthe, being the first East Coast distillery to produce it in more than 100 years. (In fact, distilling absinthe was illegal until 2007.) On Tuesday, June 30 at 6:30 P.M., Philadelphia Distilling will join us at our Bethlehem store with some of their absinthe—along with their award-winning Bluecoat American Dry Gin and recently released Penn 1681 Rye Vodka—for a free tasting open to all of our customers. Don't miss it! Remember: we also have a kit available at both stores for anyone interested in making their own absinthe (\$30, no distillation necessary).

**SAVE 11% off** any remaining  
Winexpert Limited Edition or  
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code: KSU09

## DELVAL CIDER IS BACK!

We have great news from Delaware Valley College (DelVal) in Doylestown, PA. They have a new horticultural production manager, Whitney Scott, and they now have their very own fruit press on campus. As a result, it looks like we'll be able to bring back the fantastic premium varieties and custom cider blends (including pear cider!) that we offered two years ago. Of course, we will also offer our best-selling signature cider blend from the Penn Vermont fruit farm. Each cider will be available in 1-gallon jugs which allows you to customize your own unique blend. Look for our upcoming fall newsletter and e-mails for pricing, varieties, timing and more details.



### 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](http://www.keystonehops.org). Mark your calendar with these upcoming meetings:

June 18                      July 16                      August 20

### 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](http://www.lehighvalleyhomebrewers.org).

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

June 30                      July 28                      August 25

## STORE HOURS

### 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

Closed July 4 (Independence Day) and  
September 7 (Labor Day)

## JASON'S QUEST FOR THE BEST

### New Grapes

#### From Premier California AVAs

I hit the road again this spring searching for new grape opportunities to offer to thirsty Keystone winemakers looking for the best available. This time I ventured into Lake County, California, just north of Napa County, where I met with Jim Smith from Nova Grape Brokers. Jim has been in the business for quite some time and has many connections throughout Lake, Napa, Mendocino, and Sonoma counties. Jim and I discussed and looked at many great grape-growing sites throughout Lake County. Here is a list of **potential** grapes we **could** offer this fall, along with approximate pricing. If you are a winemaker looking for premium grapes, this is your chance to express your opinion! Some of these grapes will be available in only small lots, so decisive winemakers can put down a deposit to reserve these right away.



Here is the list:

#### Sonoma County\*

\$55 per 36-lb lug, \$1.32/lb for half-ton bins

Aglianico	Barbera	Cabernet Franc
Carmenere	Montepulciano	Pinot Noir
Sangiovese		

#### Lake County\*

Variety	Half-ton orders	Price per 36-lb lug
Cabernet Franc	\$1.05/lb	\$44
Cabernet Sauvignon	\$1.14/lb	\$49.50
Merlot	\$1.05/lb	\$44
Syrah	\$1.05/lb	\$44
Zinfandel ( <b>organic</b> )	\$1.17/lb	\$50.50

\* Prices are subject to change.

**JUST \$5** gets you your choice of any  
Keystone Homebrew T-Shirt  
with any purchase of \$100 or more

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of \$75 or more

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Coupon must be presented at time of purchase.

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# KEYSTONE CALENDAR

<i>Thursday, June 18</i>	Keystone Hops Homebrew Club Meeting in Montgomeryville <i>7 P.M.</i>
<i>Sunday, June 21</i>	Father's Day—We Have the Best Father's Day Gifts!
<i>Wednesday, June 24</i>	Intro to Brewing Class in Montgomeryville <i>7 P.M.</i>
<i>Tuesday, June 30</i>	Absinthe Tasting in Bethlehem <i>6:30 P.M.</i>
<i>Tuesday, June 30</i>	Lehigh Valley Homebrewers Club Meeting in Bethlehem <i>7:30 P.M.</i>
<i>Wednesday, July 1</i>	"The Next Step" Brew Class in Montgomeryville <i>7 P.M.</i>
<i>Saturday, July 4</i>	Keystone Homebrew Closed for Independence Day
<i>Thursday, July 16</i>	Keystone Hops Homebrew Club Meeting in Montgomeryville <i>7 P.M.</i>
<i>Saturday, July 18</i>	Keystone Homebrew Family Picnic <i>4 P.M.</i>
<i>Tuesday, July 28</i>	Lehigh Valley Homebrewers Club Meeting in Bethlehem <i>7:30 P.M.</i>
<i>Sunday, August 1</i>	Deadline to Preorder Chocolate Raspberry Port Wine Kit
<i>Thursday, August 20</i>	Keystone Hops Homebrew Club Meeting in Montgomeryville <i>7 P.M.</i>
<i>Tuesday, August 25</i>	Lehigh Valley Homebrewers Club Meeting in Bethlehem <i>7:30 P.M.</i>
<i>Saturday, August 29</i>	Malt Madness Homebrew Contest at the Allentown Brew Works <i>8 A.M.</i>
<i>Monday, September 7</i>	Keystone Homebrew Closed for Labor Day

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In September, look for the arrival of **wine grapes and juice from California**. Sign up for our e-mails to receive timely updates on harvest news, pricing, etc.



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