

KEYSTONE HOMEBREW NEWS

Spring 2011

Greetings from Keystone Homebrew

YOU HAVE HEARD ME TALK ABOUT IT FOR YEARS and now it has finally come to pass. The previous home of Keystone Homebrew for the past 15 years is just an empty shell left like a discarded banana peel alongside 309. Don't get me wrong—we have tons of fond memories, and for the next 50 years future tenants will have to hear “I remember back when this was a homebrew shop...” But for us, we feel like we've moved from a 3 gallon aluminum pot to a tricked-out 30 gallon Blichmann TopTier all-grain brewing system. Already touted as amazing and unbelievable, we have some grand plans to convert the space into what Don Russel (aka Joe Sixpack) called “Disneyland for beer and wine freaks.” For now, we have a tremendous amount of space for new products, special events, on-site classes, and a whole lot more. So come for a visit, and stay tuned as our big plans begin to take shape in the coming months. We have a brand new website to help keep you up to date on all the exciting changes and new products and services we will offer, and to make your online experience a much more pleasant one. There are instructional articles, recipes, photo galleries, Keystone news headlines, great information on upcoming classes and events, and of course directions to our new Montgomeryville site. (Think of it as a treasure map for beer and wine adventurers.) Check it all out at www.keystonehomebrew.com.

Of course with the advent of spring, we bring in popular seasonal products (see page 2) like Chilean grapes and grape juice and hop rhizomes. We've added some new classes, including a sour beer brewing class, a wine appreciation class, and a food safety class (see pages 4 and 5). Plus, there will be wine tastings, homebrew club meetings, big brews, and more—all in the next two months!

These are exciting times for Keystone Homebrew, to be sure, but there are also a few things that haven't changed. For one thing, our Bethlehem store will continue to operate from its convenient location in the Main Street Commons building, across from the Bethlehem Brew Works. Both of our stores will continue to offer the best selection of wine, beer, and cheese-making ingredients at the best prices in the region. And finally, our primary focus will *always* be to provide *you* with the absolute highest level of customer service you can find. Thanks for all of your support!

Ferment on!



Come see our new
Montgomeryville
store!



Inside This Issue

**Fresh Grapes & Juice from Chile
Grow Your Own Hops!**

Beer, Wine, and Cheese Classes

Big Brew on National Homebrew Day

Two Locations: Montgomeryville: 435 Doylestown Road (Route 202), Montgomeryville, PA 18936 (215) 855-0100
Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018 (610) 997-0911
sales@keystonehomebrew.com www.keystonehomebrew.com

CHILEAN GRAPES & JUICE

Montgomeryville Only

We are now taking orders for Chilean grapes and juice, which we expect to arrive late April/early May. We may sell out of some varieties before the shipments even arrive, so you should reserve in advance to get what you want. Once the grapes arrive, we will offer all of our usual high-quality winemaking products and convenient services, including crushing/destemming (\$1.50 per box), equipment rentals, winemaking classes, and more. If you have never made wine from fresh grapes, see page 4 for information about classes, or check out our website for some great how-to articles: www.keystonehomebrew.com/category/education/how-to-make-wine/. Or ask us about our Key-2-EZ-Blends, which combine the simplicity of making wine from juice with the benefit of grapes!

Chile is well known for producing high-quality wine grapes, thanks to very reliable weather that rarely produces spring frosts or harvest rains. The sunny climate, tempered by the Pacific to the west and the Andes to the east, promotes sweet fruit and ripe tannins. The fresh grapes in particular are sourced from the Bio Bio region in the Itata Valley in central Chile. The region is characterized by fertile, sandy soil and a consistently breezy climate with temperatures very similar to California's Napa Valley.

To secure your order, we will need a deposit of \$10 per lug of grapes, and \$20 per bucket of juice. You can order by phone or online, but if you place an online order, **please call our Montgomeryville store at (215) 855-0100 to provide payment information for the deposit.**

Red Grapes

Cabernet Franc	\$24.50
Cabernet Sauvignon	\$24.50
Carménère	\$24.50
Malbec	\$24.50
Merlot	\$24.50
Pinot Noir	\$27.50
Syrah	\$24.50

Red Juice

Barbera	\$46
Cabernet Franc	\$46
Cabernet Sauvignon	\$48
Carménère	\$49
Malbec	\$49
Merlot	\$47
Petite Sirah	\$48
Pinot Noir	\$50
Sangiovese	\$47
Syrah	\$47
Zinfandel	\$49

White Juice

Chardonnay	\$46
Gewurztraminer	\$47
Muscadine	\$45
Pinot Grigio/Gris	\$49
Riesling	\$46
Sauvignon Blanc	\$45
Thompson Seedless	\$44
Viognier	\$47



Dave Salaba will be crushing fresh wine grapes again this spring with our fast and easy electric crusher/destemmer.

HOP RHIZOMES

There is still time to order rhizomes and get your hop garden planted this spring. Hop rhizomes cost just \$4.95 each, and the vines can grow up to 30 feet and produce up to two pounds of hops every year! We are taking orders now; check our website or contact us for a complete list of varieties (which include some new ones this year, like Columbus and Brewers Gold). The rhizomes should arrive by early April. Don't worry if you're not a practiced gardener; it's easy and we will provide you with all of the information you need. If it's your first time planting rhizomes, we recommend planting two of the same type together for the best chance of survival. There is also a great article available now on our Web site: www.keystonehomebrew.com/growing-your-own-hops/.

BEER STEINS

We have a huge

selection of beer steins on display at our Montgomeryville store (and some in Bethlehem, too). They make perfect gifts for

groomsmen, as well as for Fathers Day, birthdays, retirement and other special occasions. We have traditional German steins, patriotic steins, whimsical steins, and many more, plus an impressive collection of glass boots, mugs, glassware, flasks, and other great gifts.



FROZEN LOCAL BERRIES

Get frozen local berries for your homemade wines, beers, meads, pies, fruit smoothies, and other summer treats. These premium-quality berries come to us from Elwer Farms, in Berks County, PA, and they are always harvested and frozen at the peak of freshness.

Black Raspberries—1 quart—about 0.8–0.9 lb	\$5.50
Red Raspberries—1 quart—about 0.8–0.9 lb	\$5.50
Blackberries—1 quart—about 0.8–0.9 lb	\$5.50
Elderberries—3.5 quarts—about 3 lb	\$17.50

The berries will arrive on Thursday, May 5, and will be available for pick-up at either store while supplies last. Call or order online by Thursday, April 28 to secure the berries you want.

SEASONAL YEAST STRAINS

The following strains will be available for a limited time only from our two major suppliers of fresh liquid yeast. The Wyeast selections are diverse, representing Belgium, Britain, and good old Philadelphia, and will be available April through June. The White Labs strains are available now through the end of April, and seem to share a distinct refreshing summer beer theme.

Wyeast Strains

Wyeast 3739 Flanders Golden Ale

From northern Belgium, produces moderate levels of fruity esters and spicy phenols while finishing dry with a hint of malt. This robust, versatile yeast fits a broad range of Belgian styles.

Alcohol Tolerance	12% ABV	Attenuation	74–78%
Temperature Range	64–80°F	Flocculation	Med.–Low



Wyeast 1882 Thames Valley II Yeast

Produces crisp, dry, brilliantly clear beers with a rich malt profile and moderate stone fruit esters. A thorough diacetyl rest is recommended after fermentation is complete.

Alcohol Tolerance	10% ABV	Attenuation	72–78%
Temperature Range	60–70°F	Flocculation	High

Wyeast 2272 North American Lager

Originally from a Philadelphia brewery, this strain exemplifies traditional North American and Canadian lagers, light pilsners, and adjunct beers. Mildly malty, well-balanced profile with medium esters.

Alcohol Tolerance	9% ABV	Attenuation	70–76%
Temperature Range	52–58°F	Flocculation	High

White Labs Strains

WLP009 Australian Ale Yeast

Produces a clean, malty beer. Pleasant ester character, described as “bread.” Can ferment successfully, and clean, at higher temperatures. This yeast combines good flocculation with good attenuation.

Alcohol Tolerance	Medium	Attenuation	70–75%
Temperature Range	65–70°F	Flocculation	High



WLP351 Bavarian Weizen Yeast

Produces a classic German-style wheat beer, with moderately high spicy, phenolic overtones reminiscent of cloves.

Alcohol Tolerance	Medium	Attenuation	73–77%
Temperature Range	66–70°F	Flocculation	Low

WLP940 Mexican Lager Yeast

From Mexico City, this yeast produces clean lager beer, with a crisp finish. Good for Mexican style light lagers, as well as dark lagers.

Alcohol Tolerance	Medium	Attenuation	70–78%
Temperature Range	50–55°F	Flocculation	Medium

4TH ANNUAL

Fame and fortune can be yours! The 4th annual Philly Beer Geek competition will once again correspond with the best beer festival in the world also known as Philly Beer Week. Past winners have won over \$1,500 worth of prizes, been asked to make celebrity appearances, received gallons of free beer, and have stood next to the Mayor for the ceremonial Opening Tap cask tapping.



Are you the go-to person for everything beer? Do your friends rely on you to advise them about the latest and greatest beers they should drink? Do you burst into spontaneous verse when drinking an awesome beer? You should be Philly Beer Geek 2011!

The 3-step process to beer fame and beer fortune are: 1. Win a preliminary round at a participating local beer-centric business between now and May 22; 2. Wow the famous beer judges in the semifinal round at Manayunk Brewery on May 24; 3. Dominate the other finalists at the June 9th showdown at Manayunk Brewery during Philly Beer Week. If it were easy, it wouldn't be worth the title! www.phillybeergeek.com.

HOMEBREW CONTESTS

BUZZ Off

We will accept entries at both locations for the annual BUZZ Off homebrew competition. The competition will take place on Saturday, May 21; entries can be dropped off at Keystone Homebrew Supply between Saturday, April 23 and Saturday, May 7. More details will be posted at: www.buzzhomebrewclub.com. Email questions to david.houseman@verizon.net.

Sierra Nevada Loves Homebrewers! Sierra Nevada Philly Beer Week Homebrew Cup

Do you like to compete for great prizes but hate “brewing to style”? Then this is the competition for you. Your beer will be judged by Sierra Nevada brewers and staff who will award prizes for their top three favorites, plus the most-innovative brew. The announcement party, which is open to everyone, will be a great time to hobnob with the people who make Sierra Nevada, including brewmaster Steve Dressler. The grand prize includes two nights' stay at any Radisson Hotel or Resort, \$50 gift certificate to a homebrew shop, a case of Sierra Nevada beer, and your name inscribed on the Sierra Nevada Philly Beer Week Homebrew Cup.

The deadline to enter is Friday, May 27. Drop off at either Keystone location. Awards will be announced at 9 P.M. on June 9. More details are coming via our emails and website.

BREWING CLASSES

We have a brewing class to get you started, one to advance your extract brewing skills, and one to guide you down the mystical rabbit hole of all-grain brewing. Classes are held at our in-store classroom in Montgomeryville, and at the historic Sun Inn (www.suninnbethlehem.org) in Bethlehem. Seats are limited; pay in advance to secure a spot.

Introduction to Brewing

Montgomeryville: Sat., April 9, 1 P.M.

Bethlehem: Tues., April 12, 6:30 P.M.

This class for the first-time brewer will explain the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew. \$40 per person.

The Next Step in Brewing

Montgomeryville: Sat., April 23, 1 P.M.

Bethlehem: Tues., May 3, 6:30 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'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. \$40 per person.

All-Grain Brewing

Montgomeryville: Sat., June 4, 10 A.M.

Have you been thinking of making the jump to all-grain brewing, or wanting to improve your all-grain techniques? This is a great class that we don't offer very often, so don't miss out! Class will be held rain or shine at our Montgomeryville store. Expect the class to run until around 3 P.M. with a live brewing demonstration by Dave Grosch, the reigning Eastern Pennsylvania Homebrewer of the Year. \$75 per person and lunch will be provided.

CHEESEMAKING CLASSES

Mozzarella & Ricotta

Bethlehem: Tues., April 19, 6:30 P.M.

Montgomeryville: Wed., April 20, 6:30 P.M.

Learn to make the freshest, tastiest soft cheeses you've ever had! The process takes less than an hour, and the cheese can be enjoyed immediately—something brewers and winemakers can only dream of. The class includes a live demonstration and delicious samples. \$60 per person.

DAVE'S WINEMAKING CLASSES

Do you wonder what's involved in making wine from grapes? Have you tried, but find yourself settling for inconsistent results? Or do you just have an insatiable thirst for knowledge in your relentless pursuit of winemaking supremacy? In any case, we offer three classes that can make your winemaking experience much more fun and rewarding. Each class lasts 3+ hours, and is taught by Dave Salaba at our Montgomeryville store. Check out Dave's impressive credentials, along with details about the classes, at www.keystonehomebrew.com/2011/01/winemaking-classes/.

Intro to Winemaking from Grapes

Thursday, May 5, 6:30 P.M.

Saturday, May 14, 1:00 P.M.

Our introductory class covers techniques and concepts that would benefit many seasoned veterans, too. \$75 per person.

Wine and Must Analysis

Saturday, May 21, 1 P.M.

Learn intermediate and advanced techniques to test for and correct imbalances in your wine. This knowledge will help you consistently achieve impressive results. \$125 per person.

Wine Finishing

Thursday, June 23, 6:30 P.M.

We will examine both the science and the art of aging your wine in the pursuit of perfection. Topics include malolactic fermentation, chromatography, oak aging, clearing your wine, blending strategies, and more. \$75 per person.

MAKING GREAT WINE FROM KITS

Bethlehem: Tuesday, May 17, 6:30 P.M.

Montgomeryville: Sunday, June 26, 1 P.M.

Does Mom or Dad need a hobby? Our winemaking class for beginners makes a great Mothers Day or Fathers Day gift, and is the best way for anyone to get started in the hobby. We offer hundreds of different wine kits featuring varieties of grape juice from all over the world. You can get the fermentation started in less than 30 minutes, and you can bottle your finished wine in as little as 4 weeks! In this class we show you step-by-step how to turn these kits into wine that you will be proud to share with your family and friends. \$50 per person. Contact us with payment information to reserve a spot.



FOOD SAFETY CLASS

Held at Our Montgomeryville Store

2-Day Class, April 23 & 30, 9 A.M. to 1 P.M.

Certified Instructor Chef Luigi “Louie” Desiato will share his 40 years experience in food and beverage handling. This course is sanctioned by the National Restaurant Educational Foundation. Participants will receive a ServSafe certificate in food safety valid nationwide. This certification is a must for anyone wishing to join the food and beverage industry. The class will cover the following topics:

- Basic Food Safety
- Personal Hygiene
- Cross-Contamination & Allergens
- Time & Temperature
- Cleaning & Sanitation

Chef Louie will also discuss canning methods, food preservation techniques and recipes...and will offer artisanal snacks that pertain to the class theme (for example, cured meats & fish, pickled vegetables, and olives). The cost is \$185 per person, which includes class time, a study notes booklet and the exam.

Sign up by April 14 on our website or through our Montgomeryville store.

SOUR POWER BREW CLASS

Your Guide to Going Sour—On Purpose!

Montgomeryville: Thursday, May 26, 6:30-9:30 P.M.

If “Brett” is your favorite drinking partner, it may be time to wade into the dangerous but satisfying adventure of wild brewing. Ready to guide you through this intrepid endeavor is Keystone’s very own wild brewer, Aaron Fourier. Aaron has proven his brewing mettle again and again through his creative beers creations including “food” beers like Sausage Rauch beer and Tiramisu beer, and his blasphemous “He who has risen Ale” that was named most innovative beer in Sierra Nevada’s 2010 Philly Beer Week competition.

This class will run through classic sour beer styles, strains of *Brettanomyces* and bacteria, recipe formulation, aging and bottling, and safeguarding your brewery from permanent contamination. Class includes tasting some classic sours and exploring different Brett flavor characteristics utilizing Aaron’s single Brett experiment. The class will cost \$75 and will be limited to 12 students.

WINE APPRECIATION CLASS

Wine Basics and Beyond—Raising Your Wine IQ

Have you ever wandered into a Pennsylvania state liquor store and had amazing service in picking out great wines from among the myriad of bottles? If it wasn’t a dream, you had probably wandered into the Ardmore state store and encountered Robert Peters, recognized locally (Best of Philly and other sources) as one of the leading authorities on wine.

Keystone Homebrew is happy to announce our first wine appreciation class and we are lucky enough to be able to pair up with Robert Peters and Rich Unti, veteran wine instructors from the Main Line and phillywine.com.

This class will teach you to get in touch with your palate and to speak comfortably about wine terms like mouthfeel, texture, acidity, balance, length, aroma, and bouquet. Experience a component tasting to learn about the balance of acid, fruit, and tannin. Also examine wine faults and why they occur. The class will include a tutored tasting of the seven most important wine varietals in the world today: Riesling, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Syrah, and Cabernet Sauvignon. The class will take place from 7 to 9 P.M., Tuesday, May 10 at our Montgomeryville location. \$50 per student, includes wine and light refreshments, 20 students maximum.

WINE TASTING EVENTS

Montgomeryville: Sunday, April 10, 1-4 P.M.

Montgomeryville: Sunday, May 8, 1-4 P.M.

Montgomeryville: Friday, June 17, 5:30-8:30 P.M.

Bethlehem: Friday, April 15, 5-8 P.M.

Bethlehem: Sunday, May 15, 2-5 P.M.

Bethlehem: Sunday, June 12, 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 (limit 1 coupon per person). The events are free to attend, and will be held at each of our stores. We provide cheese, crackers, and other snacks to pair with the delicious wines you bring.

In Montgomeryville, at our April wine tasting event, we will explore the creation of a local chapter of the **American Wine Society**. Dave Salaba will be on hand to discuss this national nonprofit organization and the benefits of joining. If you are unable to attend the wine tasting, but are interested in participating, or if you would like more information, please email Dave at info@keystonehomebrew.com. You can also find out more about the American Wine Society at www.americanwinesociety.org.

WAR OF THE WORTS

The 16th annual War of the Worts is now in the history books. It was a great competition from all different angles. Here are some fun statistics: we had 765 entries—696 beer, 36 mead, and 33 cider. It was the first competition to be hosted in Keystone Homebrew's new Montgomeryville home. There were 85 judges supported by 17 stewards. There were 36 categories, 111 ribbons, and 111 prizes awarded. The first-, second-, and third-place Best of Show winners were from three different homebrew clubs. You can see the complete results at www.keystonehops.org/wotw. Thanks to everyone who contributed, and congratulations to all the winners!

Best of Show Winners

1st Blake Morris, The Brewing Network, "Raspberry Slambic" Fruit Lambic

2nd Fred Kline, BUZZ, Russian Imperial Stout

3rd Curt Keck, LVHB, "A Pawn to the Porter" Brown Porter



Mike Lessa pulls out the next round of entries during this year's War of the Worts.

KEYSTONE CUP

The fourth year of Cup competition has started off with a bang. There was strong showing from many of the local clubs, yet Keystone Hops held tight at their home competition (even without Dave Grosch, the reigning EPHY) and will enter the Malt Madness with the lead later this year. Will the Hoppers successfully defend their current cup possession? Will the Lehigh Valley Homebrewers storm back at the Malt Madness to regain their dominance of past years? Could the Brewing Network stage a frontal assault and flood the Malt Madness to take the cup away from the local guys? Your beer could make the difference! Here are the leading clubs after the War of the Worts:

Homebrew Club	Current Points
Keystone Hops	54
Lehigh Valley Homebrewers	40
The Brewing Network	27
WHALES	22
Bruclear	17
BUZZ	15

See the complete standings and official Keystone Cup rules at www.keystonehomebrew.com/2011/02/2011-keystone-cup-standings/. Clubs: Look for the announcement of the Malt Madness date at lhvb.org (September 2011) and rally your troops for your chance to win the Keystone Cup!

BIG BREW

On National Homebrew Day Saturday, May 7

Keystone Homebrew Supply hosts an annual big brew event on the first Saturday in May to commemorate National Homebrew Day. If you would like to brew with us, you will need your own equipment (including propane and a burner). Lawn chairs, homebrews, and funky sunglasses are optional for both brewers and spectators. The festivities will take place rain or shine at both locations. Keystone Homebrew will grill up some lunch for everyone who attends. More details are available in the "Events" section of our website.

Montgomeryville: You can brew your favorite recipe in the lot behind our new store. Get started as early as you like; we will open the store at 9:00 A.M.

Bethlehem: Join us at Chris Becker's farm (contact us for directions). Everyone interested can brew a common recipe, to be determined, which will be combined in 55-gallon barrels for a one-month primary fermentation. Contact the Bethlehem store by Tuesday, April 27 to sign up. Set up as early as 8:30 A.M.; all-grain brewers must mash in by 10:00 A.M.

FRESH LOCAL VEGGIES

Each of our stores will serve as a convenient location for a weekly pick-up (Wednesdays) of fresh produce from a local CSA (Community Supported Agriculture). Sign up with one of these terrific CSAs today to buy fresh, buy local, stay healthy, and have a great excuse to come to your favorite homebrew store every week!

Montgomeryville: Myerov Family Farm, <http://myerovfarm.com/>

Bethlehem: Willow Haven Farm, www.willowhavenfarmpa.com

STORE HOURS

Montgomeryville Store

Monday–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 Easter (April 24) and Memorial Day (May 30)

KEYSTONE CALENDAR

Early April

Saturday, April 9

Sunday, April 10

Tuesday, April 12

Friday, April 15

Tuesday, April 19

Wednesday, April 20

Thursday, April 21

Saturday, April 23 & 30

Saturday, April 23

Sunday, April 24

Tuesday, April 26

Thursday, April 28

Early May

Tuesday, May 3

Thursday, May 5

Saturday, May 7

Saturday, May 7

Sunday, May 8

Saturday, May 14

Sunday, May 15

Tuesday, May 17

Thursday, May 19

Saturday, May 21

Tuesday, May 24

Thursday, May 26

Friday, May 27

Monday, May 30

Tuesday, May 31

Friday, June 3

Saturday, June 4

Thursday, June 9

Sunday, June 12

Thursday, June 16

Friday, June 17

Thursday, June 23

Sunday, June 26

Tuesday, June 28

Hop Rhizomes Expected to Arrive

Introduction to Brewing Class, Montgomeryville 1 P.M.

Wine Tasting, Montgomeryville 1-4 P.M.

Introduction to Brewing Class, Bethlehem 6:30 P.M.

Wine Tasting, Bethlehem 5-8 P.M.

Mozzarella & Ricotta Cheesemaking Class, Bethlehem 6:30 P.M.

Mozzarella & Ricotta Cheesemaking Class, Montgomeryville 6:30 P.M.

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

Food Safety Class, Montgomeryville 9 A.M.

The Next Step Brewing Class, Montgomeryville 1 P.M.

Both Stores Closed for Easter

Lehigh Valley Homebrewers Meeting, Bethlehem 7:30 P.M.

Deadline to Order Local Frozen Berries (Arriving May 5)

South American Grapes and Juice Expected to Arrive

Introduction to Brewing Class, Bethlehem 6:30 P.M.

Introduction to Winemaking from Grapes, Montgomeryville 6:30 P.M.

Big Brew on National Homebrew Day

BUZZ-Off Homebrew Contest Entry Deadline (Judging May 21)

Wine Tasting, Montgomeryville 1-4 P.M.

Introduction to Winemaking from Grapes, Montgomeryville 1 P.M.

Wine Tasting, Bethlehem 2-5 P.M.

Making Great Wine from Kits Class, Bethlehem 6:30 P.M.

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

Wine and Must Analysis Class, Montgomeryville 1 P.M.

Philly Beer Geek Semi-Finals at Manayunk Brewing

Sour Power Brewing Class, Montgomeryville 6:30 P.M.

Sierra Nevada Homebrew Contest Entry Deadline

Both Stores Closed for Memorial Day

Lehigh Valley Homebrewers Meeting, Bethlehem 7:30 P.M.

Opening Tap (Start of Philly Beer Week)

All-Grain Brewing Class, Montgomeryville 10 A.M.

Philly Beer Geek Finals at Manayunk Brewing

Wine Tasting, Bethlehem 2-5 P.M.

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

Wine Tasting, Montgomeryville 5:30-8:30 P.M.

Wine Finishing Class, Montgomeryville 6:30 P.M.

Making Great Wine from Kits Class, Montgomeryville 1 P.M.

Lehigh Valley Homebrewers Meeting, Bethlehem 7:30 P.M.

Hang up this page
for fast reference!



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

For club membership information, or for details on the club's events, check out 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.

April 26

May 31

June 28



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. More info at www.keystonehops.org. Mark your calendar with these upcoming meetings:

April 21

May 19

June 16

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