

# KEYSTONE HOMEBREW NEWS

Spring 2012

## Greetings from Keystone Homebrew

**"BEER/WINE IS PROOF THAT GOD LOVES US AND WANTS US TO BE HAPPY."**

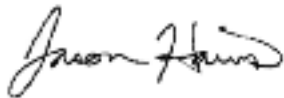
*This great quote has been attributed (controversially) to Benjamin Franklin.*

Whether you believe in God or the accuracy of the quote, Keystone Homebrew loves you and wants you to be happy. Accordingly, we provide you with the freshest, highest-quality ingredients we can find, and all the best equipment for transforming them into those fermented elixirs that push up the corners of your mouth. However, we know that sometimes (and only sometimes) it takes more than beer or wine to make you happy. That's why it will always be a critical part of our mission to provide you with expert customer service, an enjoyable shopping experience, informative classes/seminars, convenient services, and lots of happiness-inducing events that bring together members of the beer and winemaking community.

Read on to find out about exciting new services we offer, including professional analysis of your grape must and wine, printing of custom bottle labels, and a cornelius keg exchange program to save you from the drudgery of cleaning and sanitizing. We have terrific events coming up soon, such as a free yeast seminar from Wyeast, a couple of Barrel Brews, Philly Beer Geek, the Brewers Brawl keg only homebrew competition, lots of classes, free monthly wine tastings, homebrew club meetings, and a lot more. Are you getting happy yet? We will also talk about seasonal products like Chilean grapes and hop rhizomes, plus great deals like a fantastic one-night-only Wyeast special and a *huge* sale on wine bottles.

We are constantly adding new and innovative events, products, and services, many of which never make it into our quarterly newsletter (like the incredible brew session/seminar we just hosted with Urbain Cotteau from De Struise). Sign up for our email updates, follow us on Facebook or Twitter, or check our website often to make sure you don't miss out on once-in-a-lifetime events!

Ferment on!



## FREE WYEAST SEMINAR

**Montgomeryville: April 19, 7:00 P.M.**

**During Keystone Hops Homebrew Club Meeting**

Wyeast Laboratories (you know, the ones who make those ingenious smack packs) are sending Owen Lingley to our Montgomeryville store this April to school us in the ways of yeast.



Owen is one of Wyeast's fermentation brainiacs and an official spokesperson for their resident single-celled organisms. He will cover virtually everything you could possibly want to know about how to treat your yeast so they make better beer/wine/cider/mead for you: ideal pitching rates (as they relate to gravity and temperature), starters and how to time them, aeration/oxygenation, strain selection, nutrients, and much, much more. The seminar will be held at the beginning of our monthly

Keystone Hops homebrew

club meeting, but everyone is welcome to attend and the seminar is free!

If that's not enough of an incentive, we will offer a **Buy One, Get One Free** deal on any Wyeast

Activator pack the day/night of the seminar on April 19. Please register in

advance so that we can reserve a seat for you—

otherwise you may end up standing:

[www.KeystoneHomebrew.com/2012/03/free-wyeast-seminar/](http://www.KeystoneHomebrew.com/2012/03/free-wyeast-seminar/)



**ONE DAY ONLY  
Buy 1 Get 1  
FREE**

## GROW YOUR OWN HOPS

There is still time to order rhizomes and get your hop garden planted this spring. With our new tiered pricing structure, for the cost of about 20 *ounces* of hops, you can get 10 hop rhizomes that can produce up to a combined 20 *pounds* of hops per year! The attractive vines can extend up to 30 feet around arbors, along fences, dead trees, etc. Our rhizomes should arrive in both Montgomeryville and Bethlehem by early April. Don't worry if you're not a practiced gardener—you can find easy-to-follow instructions on our website about how to grow, harvest, preserve, and utilize your home-grown hops. Order by phone, online, or in person.

1-4 rhizomes	\$4.95 each
5-9 rhizome	\$4.50 each
10+ rhizomes	\$3.95 each

**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](mailto:sales@KeystoneHomebrew.com) [www.KeystoneHomebrew.com](http://www.KeystoneHomebrew.com)

## CHILEAN GRAPES & JUICE

### Montgomeryville Only

Right now is the fall grape harvest in Chile (they do everything backwards down there), and we are currently taking orders for Chilean grapes and juice. The shipments should arrive in Montgomeryville sometime in late April/early May. We expect to 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 be offering a full range of 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, and you would like to start, see page 4 for information about classes.

Of course you can keep it simple (skip the crushing, pressing, etc.) and order any of 20 different varieties of Chilean grape juice, or ask us about our Key-2-EZ-Blends, which combine the simplicity of making wine from juice with the benefits of using grapes!

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.**

### A Little Background on Chile

Chile was once known primarily for its sweet wines, often made from Moscatel grapes. Chilean wine production expanded greatly in the 19th century, and gained prominence as many European wineries were devastated by a blight of Phylloxera caused by aphids. Now Chile (which is free of aphids) is one of the very few countries in the world where grape vines are grown on their own roots, instead of being grafted onto aphid-resistant American root stock. Many people believe this results in superior grapes, and sure enough, Chilean wines are well renowned. Chile benefits from very reliable weather that rarely produces spring frosts or harvest rains. The sunny climate, tempered by the Pacific to the west and the Andes in the east, promotes sweet fruit and ripe tannins. Chile is currently one of the top five sources of wine imports into the United States.

### Featured Wine

**Carménère** was one of the earliest grape varieties grown in Bordeaux, France. It was feared to be extinct (thanks to the Phylloxera disaster) until it was discovered to be growing in Chile in the 1990s. Now it is one of the signature grapes of Chile, yielding medium-bodied varietal wines with soft tannins and aromas of ripe berries and spices. It has also proven to be an excellent blending grape, often used to round out powerful, tannic reds like Cabernet Sauvignon.

Most of our fresh grapes are sourced from the Bío-Bío region in the Itata Valley in central Chile. This region is characterized by fertile, sandy soil and a consistently breezy climate with temperatures very similar to California's Napa Valley—great conditions for all kinds of grapes. Our experience with these grapes (and the grape juice, too, which is sourced throughout Chile) has been terrific.

### Red Juice

Barbera	\$46.75
Cabernet Franc	\$47.75
Cabernet Sauvignon	\$48.75
Carménère	\$49.75
Malbec	\$49.75
Merlot	\$48.75
Petite Sirah	\$48.75
Pinot Noir	\$49.75
Sangiovese	\$47.75
Syrah	\$47.75
Zinfandel	\$49.75

### Red Grapes

Cabernet Franc	\$27.50
Cabernet Sauvignon	\$27.50
Carménère	\$27.50
Malbec	\$27.50
Merlot	\$27.50
Pinot Noir	\$29.50
Syrah	\$26.95

### White Juice

Chardonnay	\$46.75
Gewurztraminer	\$46.75
Moscatel Alejandria	\$46.75
Pinot Grigio/Gris	\$48.75
Riesling	\$45.75
Sauvignon Blanc	\$46.75
Semillon	\$46.75
Thompson Seedless	\$44.75
Viognier	\$46.75



Order link: [www.KeystoneHomebrew.com/Chilean-grapes-juice](http://www.KeystoneHomebrew.com/Chilean-grapes-juice)

## BOTTLE BLOWOUT

This will be our biggest wine bottle sale of the year and it's happening right now!! Jason went loco and ordered an ENTIRE TRUCKLOAD of wine bottles and now they need to move! Clear Bordeaux 750 ml wine bottles (with a slight green tint) and select dark green Bordeaux 750 ml wine bottles, sold by the dozen, just **\$9.95 per case!!** You read that right—under \$10 for *genuine glass* wine bottles, guaranteed to hold your wine until they are uncorked and turned upside down (or, well...dropped). This mega-sale will be in effect for a limited time only, and only while supplies last. Buy dozens of cases at our lowest price in years, and secure your wine bottling future today!

## WINE TASTING EVENTS

**Montgomeryville: Sunday, April 15, 1-4 P.M.**

**Montgomeryville: Friday, May 11, 5:30-8:30 P.M.**

**Montgomeryville: Saturday, June 16, 1-4 P.M.**

**Bethlehem: Friday, April 13, 5-8 P.M.**

**Bethlehem: Sunday, May 6, 2-5 P.M.**

**Bethlehem: Friday, June 15, 5-8 P.M.**

A month without a wine tasting makes about as much sense as an empty carboy, both of which haunt us with lingering thoughts of unfulfilled promise. No more! From now on, at least one of our stores will host a wine tasting every month. Of course, as always, we will give out coupons (if you bring your wine) and provide snacks, and the tastings are always free for everyone.

## WINE & MUST TESTING

### Analysis Services Start April 17

Don't take chances! Your wine represents a significant investment in money, time, and effort. We will soon provide a range of analytic services to help you make more informed decisions throughout the winemaking process. There will be a tiered pricing system based on the accuracy and cost of each method. We recently became an authorized dealer of Hanna Instruments, and will be using the Hanna 902C Automatic Titration System to perform many of the Tier 1 tests. We are also offering analyses using Accuvin tests, malo-lactic, chromatography tests, pH meters, etc. Since these services are new at Keystone Homebrew, we are offering **special introductory pricing** now through August 31, 2012 (see below). We will also offer panels that combine multiple tests for different stages of the process. Our winemaking consultants, Dave Salaba and Joe Maglaty will perform the analyses for you, interpret the results, and recommend corrective action if needed. Dave holds a prestigious winemaking certificate from U.C. Davis, and has won more than 150 medals in various home winemaking competitions throughout his 30+ years in the hobby. Joe, recently retired from Merck (after 29 years), has a PhD in analytical chemistry and 10 years of winemaking experience.

Below are some of the tests we'll be offering:

#### Introductory Prices

Test	Tier 1	Tier 2
Brix	\$9	\$9
pH	\$11	\$8
Titratable Acidity	\$12	\$8
Free SO <sub>2</sub>	\$15	\$9
Available Nitrogen	\$30	
Residual Sugar	\$55	\$8
Malo-lactic Chromatography	\$22	
Alcohol Content	\$26	

## VINO SUPERIORE

### Italian Grapes in Stock Now

April may be a bright and cheerful time for most folks, but we know it can be a month of agony for many of you winemakers. ("Where are all the grapes? How can I ply my craft if I don't have any grapes?") We have seafaring grapes scheduled to arrive from Chile in early May, but why wait? As we announced in the fall, we now offer grapes of the absolute highest quality on a year-round basis—certified organic grapes from DOCG vineyards in Tuscany, imported for us by our friends at Vino Superiore. The superb quality of these grapes is perfectly preserved, as they are frozen instantly

using liquid nitrogen and kept frozen solid until you are ready to use them—any time of year! We have five different varieties available, and we can provide recommended blends for you to create your own authentic Super Tuscan or traditional Chianti. Each 5-gallon bucket contains frozen grape must, with skins and seeds, and will yield approximately 3 to 3.5 gallons of wine. The grapes are available for pickup in Montgomeryville, and can be shipped. Many more details are available through our website: [www.KeystoneHomebrew.com/frozen-docg-grapes-from-chianti/](http://www.KeystoneHomebrew.com/frozen-docg-grapes-from-chianti/) and [www.VinoSuperiore.com](http://www.VinoSuperiore.com)

Sangiovese \$155  
Cabernet Sauvignon \$165  
Merlot \$165  
Colorino \$145  
Trebiano \$145



## WINE APPRECIATION CLASSES

We are very fortunate and very excited to announce that Robert Peters will be teaching wine appreciation classes for us in Montgomeryville once again. Robert is a veteran wine instructor from the Main Line and [phillywine.com](http://phillywine.com), recognized locally (Best of Philly and other sources) as one of the leading local authorities on wine. Each class will cost \$50, and will be limited to 20 students. Please sign up in advance.

### Wine Basics and Beyond— Raising Your Wine IQ

Montgomeryville: Monday, April 23, 6:30 P.M.

This class will get you 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 includes a tutored tasting of the seven most important wine varieties in the world today: Riesling, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Syrah, and Cabernet Sauvignon.

### South American Wines

Montgomeryville: Thursday, May 24, 6:30 P.M.

South America has some of the best-kept secrets in the world of wine, and some of the best values too. Find out what makes them unique!

### Wines of Summer, for Grilling & Outdoor Consumption

Montgomeryville: Thursday, June 14, 6:30 P.M.

If March's weather was any indication, you are going to want to stock your cellar with a lot of these wines this year!



## BREWING CLASSES

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

### Introduction to Brewing

Montgomeryville: Thurs., April 12, 6:30 P.M.

Bethlehem: Tues., May 1, 6:30 P.M.

Montgomeryville: Thurs., May 10, 6:30 P.M.

This class for the first-time brewer explains basic brewing equipment and will demonstrate the process. \$40 per person.

### The Next Step in Brewing

Montgomeryville: Tues., April 24, 6:30 P.M.

Montgomeryville: Tues., June 5, 6:30 P.M.

Bethlehem: Tues., May 15, 6:30 P.M.

This class concentrates on beer ingredients and how they influence the final flavors. We'll brew up a Keystone extract beer kit, with specialty grains, fresh hops, and liquid yeast. \$40 per person.

### All-Grain Brewing

Montgomeryville: Sat., May 12, 10 A.M.

Have you been thinking of making the jump to all-grain brewing, or wanting to improve your all-grain techniques? Expect the class to run until around 3 P.M. with a live brewing demonstration by Dave Grosch, the 2010 Eastern Pennsylvania Homebrewer of the Year. \$75 per person and lunch will be provided.

### Sour Power Brewing Class

Montgomeryville: Sun., June 3, 1 P.M.

Enter the murky but satisfying adventure of wild brewing with Keystone's very own wild brewer, Aaron Fourier. The class discusses classic sour beer styles, strains of *Brettanomyces* and bacteria, recipe formulation, aging and bottling, and safeguarding your brewery against permanent contamination. Class includes tasting classic sours and Brett flavor characteristics. \$75 per person.

## CHEESEMAKING CLASSES

### Mozzarella & Ricotta

Montgomeryville: Sun., April 22, 11 A.M.

Montgomeryville: Sun., May 20, 11 A.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.

## WINEMAKING CLASSES

### At Our Montgomeryville Store

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/](http://www.KeystoneHomebrew.com/2011/01/winemaking-classes/).

### Intro to Winemaking from Grapes

Wednesday, May 16, 6:30 P.M.

Our introductory class covers techniques and concepts that would benefit many seasoned veterans, too. \$85 per person.

### Wine and Must Analysis

Wednesday, May 23, 6:30 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. \$130 per person.

### Wine Finishing

Wednesday, June 27, 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. \$85 per person.

### Beginners' Class: Making Great Wine from Kits

Montgomeryville: Friday, April 27, 6:30 P.M.

Bethlehem: Thursday, April 12, 6:30 P.M.\*

Learn how fun and easy making your own wine can be! This class is the perfect way for beginners to get started in this terrific hobby. 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; sign up in advance.

\* The Bethlehem class will be located upstairs in the Main Street Commons Building.



## FRESH LOCAL VEGGIES

As part of our annual quest to save the environment, support local business, promote healthy eating, and establish contact with alien life forms (well, 3 out of 4 anyway), we are planning to bring back the local CSAs (Community Supported Agriculture). That means that your favorite homebrew shop will be a convenient weekly pick-up location for fresh local produce. To take advantage, you must sign up in advance with the respective CSA:

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

**Bethlehem:** Willow Haven Farm, [www.willowhavenfarm.com](http://www.willowhavenfarm.com)

## STORE HOURS

### Montgomeryville Store

Monday–Thursday, and Saturday 10–7

Friday 10–9 Sunday 11–5

### Bethlehem Store

Monday–Wednesday 11–7

Thursday–Saturday 10–8 Sunday 11–5

### Both Stores

Closed Easter (April 8), Memorial Day (May 28), and Independence Day (July 4)

## FREE Custom Bottle Labels

With the purchase of any wine kit, grapes, or juice

Not valid with previous purchases. Limit 30 free labels per customer.

**Keystone Homebrew Supply**

Expires 6/30/12

code: KMS12

## 5TH ANNUAL

Compete for the most coveted title in the beer universe! The 5th annual Philly Beer Geek competition will take place during 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 2012!

The 3-step process to beer geek supremacy are: 1. Win a preliminary round at a participating local beer-centric business between now and May 21; 2. Wow the famous beer judges in the semifinal round at Manayunk Brewery on May 23; 3. Dominate the other finalists at the June 7th showdown at Manayunk Brewery during Philly Beer Week. If it were easy, it wouldn't be worth the title!

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

**PHILLY  
BEER  
GEEK**

## BUZZ OFF CONTEST

We will be accepting entries at both locations from May 5 to May 19 for the annual BUZZ Off homebrew competition, which will take place on Saturday, June 2. Keep an eye on the BUZZ website for more details as the event approaches: [www.BuzzHomebrewClub.com/](http://www.BuzzHomebrewClub.com/).

## WE CLEAN & SANITIZE KEGS

### A New Keystone Homebrew Service

If cleaning and sanitizing is your favorite part of brewing, you can skip this part of the newsletter. Otherwise you will probably want to take advantage of a new exchange program we have here at Keystone Homebrew Supply. From now on we will be not only cleaning, but also thoroughly sanitizing all of our used ball lock cornelius kegs. We will designate each of these kegs as a certified "Sanikeg," with an official sticker. As long as your keg bears the Sanikeg sticker, you can bring it to either of our stores at any time in exchange for another, freshly sanitized, certified Sanikeg—for just \$10. Yes, Keystone Homebrew loves you.

**SANIKEG**



## WAR OF THE WORTS RESULTS

On February 18, here at Keystone Homebrew Montgomeryville, the War of the Worts became the largest ever East Coast homebrew competition that was not run by Sam Adams. An astounding 880 (!) entries were sent to the judges' refined palates for grading. The competition was fierce, and this epic battle pit homebrewer against homebrewer for the right to say you make the best beer in this land of plenty. Many beers were sipped, many crackers were nibbled, and a whole lot of soft pretzels were devoured. At the end of it all, just one suds-slinging baron of a brewer took home top honors—with a hard cider, for the first time in the competition's 17-year history. Congratulations to Ed Walkowski from the SAAZ homebrew club for his Apple-Cranberry Cider. What Dr. Sam Beckett did for time travel, Ed did for apples and cranberries. Many thanks to the organizers, sponsors, judges, and stewards—and congratulations to all the winners!

### Best of Show Winners

- 1st** Ed Walkowski, SAAZ, Apple-Cranberry Cider
- 2nd** Drew Williams, Keystone Hops, Munich Dunkel
- 3rd** Jeff Stein, Winter Specialty Spiced Beer

See complete competition results at  
[www.KeystoneHops.org/wotw](http://www.KeystoneHops.org/wotw)

## KEYSTONE CUP STANDINGS

Our brackets are definitely busted after this one. At least it's not a single elimination tournament, but those masters of malt, the reigning and three-time Keystone Cup champions, the Lehigh Valley Homebrewers did not even register in the top five in the rankings after the War of the Worts, the first leg of our annual club competition. Instead, the Keystone Hops had a formidable showing on their home court, a few Cinderella clubs have shown they belong at the dance, and we may have witnessed the emergence of a new powerhouse in the Stoney Creek Homebrewers. Will the Keystone Hops run away the Cup this year? Do the Stoney Creek Homebrewers smell beer in the water, and can they pull off the upset? Or will the champs put their mash paddles to the grindstone and stage yet another amazing comeback? Only time (and Malt Madness) will tell!

Homebrew Club	Current Points
Keystone Hops	95
Stoney Creek Homebrewers	51
SAAZ	22
Bruclear	18
BUZZ	17

See complete standings and official Keystone Cup rules at [www.KeystoneHomebrew.com/category/keystone-cup/](http://www.KeystoneHomebrew.com/category/keystone-cup/). Check out [www.LehighValleyHomebrewers.org](http://www.LehighValleyHomebrewers.org) for more details as the final leg, Malt Madness, approaches on August 25.

## BARREL BREWS

**Montgomeryville: Saturday, May 5**  
*(National Homebrew Day)*

**Bethlehem: Saturday, May 12, Chris Becker's Farm**  
*(Contact Our Store for Directions)*

We've heard you, our customers, loud and clear on this one—you want more barrel brews!! Our traditional big brew event in early May will now involve barrel fermentations at both locations. (Of course you can still brew your own recipe and take it home if you prefer.) Brewers will need their own equipment, including propane and a burner. Lawn chairs, homebrews, and Hawaiian hop shirts are optional for both brewers and spectators. The festivities will take place rain or shine at both locations. Keystone Homebrew will provide a grilled lunch for everyone in attendance. Times, rules, and details are available on our website: [www.KeystoneHomebrew.com](http://www.KeystoneHomebrew.com).



## BREWERS BRAWL

### Keg Only Competition

**Round 1: Thurs., June 21, Keystone Hops Meeting**

**Round 2: Sat., June 23, Lansdale Beer Fest**

Keystone Homebrew's epic keg only homebrew competition is back! Brewers battle it out for fortune and glory with their weapons of choice: 5-gallon corny kegs full (or nearly full) of beer, mead, or cider, with faucet attached. The top ten beers will be selected by popular vote at the June meeting of the Keystone Hops homebrew club (Round 1). The winning brewers must be willing to have their beer served at the Lansdale Beer Fest (Round 2) on Saturday, June 23. In exchange, all ten Round 1 winners will be given a \$25 gift certificate to Keystone Homebrew, a free Keystone shirt, a free pass into the VIP session of the Lansdale Beer Fest, and the chance to win even greater prizes in Round 2 (plus, of course, the knowledge that they are better than everybody else).

Check our website or upcoming emails for complete rules and more details as we get closer to the event. Even if you don't keg your beer, you can still come to the club meeting and/or the festival—remember, everyone gets to judge!

# UPCOMING EVENTS

Sunday, April 8

Friday, April 13

Sunday, April 15

Tuesday, April 17

Thursday, April 19

Thursday, April 19

Tuesday, April 24

Saturday, May 5

Sunday, May 6

Friday, May 11

Saturday, May 12

Thursday, May 17

Saturday, May 19

Tuesday, May 22

Wednesday, May 23

Monday, May 28

Tuesday, May 29

Friday, June 1

Saturday, June 2

Thursday, June 7

Friday, June 15

Saturday, June 16

Thursday, June 21

Thursday, June 21

Saturday, June 23

Tuesday, June 26

Both Stores Closed—Happy Easter!

Free Wine Tasting, Bethlehem, 5 to 8 P.M.

Free Wine Tasting, Montgomeryville, 1 to 4 P.M.

Wine and Must Analysis Services Begin in Montgomeryville

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

Free Wyeast Seminar, Montgomeryville, 7 P.M. **DO NOT MISS THIS EVENT!**

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

Barrel Brew, Montgomeryville (on National Homebrew Day)

Free Wine Tasting, Bethlehem, 2 to 5 P.M.

Free Wine Tasting, Montgomeryville, 5:30 to 8:30 P.M.

Barrel Brew, Bethlehem (at Chris Becker's Farm)

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

BUZZ Off Entry Deadline

Philly Beer Scene Awards

Philly Beer Geek Semi-Finals, Manayunk Brewery

Both Stores Closed in Observance of Memorial Day

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

Opening Tap, the Start of Philly Beer Week

BUZZ Off Homebrew Competition

Philly Beer Geek Finals, Manayunk Brewery

Free Wine Tasting, Bethlehem, 5:30 to 8:30 P.M.

Free Wine Tasting, Montgomeryville, 1 to 4 P.M.

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

Round 1 of Brewers Brawl, Montgomeryville

Round 2 of Brewers Brawl, Lansdale Beer Fest

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



## CLASS SCHEDULE

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

Thursday, April 12

Thursday, April 12

Sunday, April 22

Monday, April 23

Tuesday, April 24

Friday, April 27

Tuesday, May 1

Thursday, May 10

Saturday, May 12

Tuesday, May 15

Wednesday, May 16

Sunday, May 20

Wednesday, May 23

Thursday, May 24

Sunday, June 3

Tuesday, June 5

Wednesday, June 6

Thursday, June 14

Wednesday, June 27

Intro to Brewing, Montgomeryville, 6:30 P.M.

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

Mozzarella & Soft Cheeses, Montgomeryville, 11 A.M.

Wine Appreciation: Basics & Beyond, Montgomeryville, 6:30 P.M.

The Next Step in Brewing, Montgomeryville, 6:30 P.M.

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

Intro to Brewing, Bethlehem, 6:30 P.M.

Intro to Brewing, Montgomeryville, 6:30 P.M.

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

Intro to Brewing, Bethlehem, 6:30 P.M.

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

Mozzarella & Soft Cheeses, Montgomeryville, 11 A.M.

Wine & Must Analysis Class, Montgomeryville, 6:30 P.M.

Wine Appreciation: South American Wines, Montgomeryville, 6:30 P.M.

Sour Power Brewing Class, Montgomeryville, 1 P.M.

The Next Step in Brewing Class, Montgomeryville, 6:30 P.M.

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

Wine Appreciation: Wines of Summer, Montgomeryville, 6:30 P.M.

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

### Montgomeryville

435 Doylestown Road (Route 202)

Montgomeryville, PA 18936

(215) 855-0100

### Bethlehem

599 Main Street

Main Street Commons Building

Bethlehem, PA 18018

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



## 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](http://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 24*

*May 29*

*June 26*

Join the club for their upcoming case buy (April 28) and bus trip to Brooklyn (April 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. More info at [www.KeystoneHops.org](http://www.KeystoneHops.org). Mark your calendar with these upcoming meetings:

*April 19*

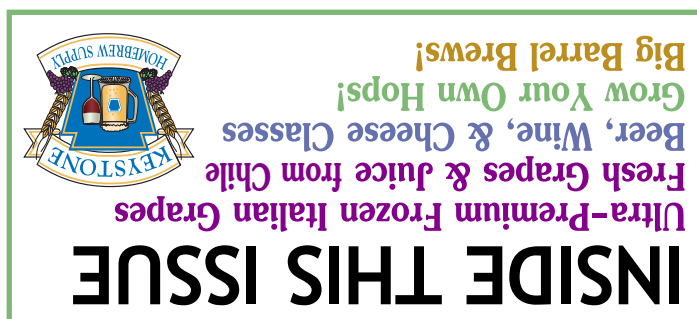
*May 17*

*June 21*

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