

KEYSTONE HOMEBREW NEWS

Fall 2013

Greetings from Keystone Homebrew

AS THE CONSTRUCTION OF THE NEW WINERY in Montgomeryville, Stone & Key Cellars, is almost complete, we are nearing the end of a long and...educational journey. You won't see us hanging any "Mission Accomplished" banners, however. This is when our true mission begins—to provide you, our customers, with both exceptional wine that you can truly call your own and an incomparable experience at the winery that you can share with family and friends. Even without the new winery, fall is one of the most exciting times of the year for us at both stores. Fresh grapes and grape juice will be arriving soon in Montgomeryville and Bethlehem, plus fresh apple cider and uncured olives. **Vino Superiore** frozen Italian grape must is back, too, with some absolute knockout additions from Piedmont (think Barolo) for the 2013 harvest. We also have big brews, wine socials, and lots of other great events and classes to look forward to. Get your grape orders in early, and we hope to see you often!

Ferment on!



STONE & KEY CELLARS

Construction of the new commercial winery, Stone & Key Cellars, is nearly complete! This unique winery, which allows you to be the winemaker, will be open in Montgomeryville this fall. See page 3 for more details.

CUSTOMER REFERRALS

We are introducing a new, limited-time promotion that rewards you for referring friends and family (or even yourself!) to our new winery, Stone & Key Cellars. If a customer or group comes in to **make a barrel of wine**, and they mention that you referred them (or if you are one of the group), you will receive **\$50 in credit** at Keystone Homebrew Supply! The winemakers will receive free Stone & Key Cellars t-shirts (up to eight) for mentioning the referral. Limit one referral credit per barrel.

We also have a popular Customer Referral Program already in place for our retail stores that can earn you between \$10 and \$20 per referral! This one is not for a limited time, so you can keep earning \$\$ as you send people our way! Check our website for details: www.KeystoneHomebrew.com/2012/09/new-keystone-customer-referral-program/



VINO SUPERIORE

Italian Grapes

Vino Superiore grapes are back for the 2013 season! Now they have expanded their offerings to include grapes from the Piedmont region (think Barbera d'Alba) of northern Italy as well as Tuscany. These are some of the finest wine grapes in the world, and they are frozen immediately after harvest to preserve their amazing qualities. See page 5 for more details.



SUPER PRO-ZYME

Enzymatic Cleanser

This revolutionary new product will clean your brewing and winemaking equipment to a higher standard—without the use of harsh chemicals. Enzymes penetrate tiny crevasses and thoroughly break down stubborn organic deposits that other cleansers miss, without damaging the integrity of your equipment over time. \$19.95 for 32 oz. See page 6 for more great new products you can find at Keystone Homebrew Supply.



WINE LAB ANALYSIS SERVICES

You invest a significant amount of money in your wine, and even more of your personal time and energy. Our winemaking consultants* can provide you with professional analyses that will allow you to achieve consistent success in your winemaking efforts. A pre-fermentation panel of four tests (Brix, pH, TA, SO₂) costs as little as \$27.20. All of our tests can be ordered individually, with most costing between \$7 and \$30.

*Dave has a winemaking certificate from U.C. Davis, 30+ years of experience, and 150+ medals from various wine competitions. Joe has 10+ years of winemaking experience and a PhD in analytical chemistry.

Two Locations: Montgomeryville: 435 Doylestown Road, Montgomeryville, PA 18936
Bethlehem: 128 East Third Street, Bethlehem, PA 18936

(215) 855-0100
(610) 997-0911

 www.facebook.com/KeystoneHomebrew
www.facebook.com/KeystoneHomebrewSupplyBethlehem

Follow us @KeystoneHB 

**FREE
PRESS
RENTAL**

with the purchase of any bucket of
Vino Superiore Italian Grapes
Up to a \$35 value

Not valid with previous purchases.

Keystone Homebrew Supply

Expires 12/15/13

code: KF13PRESS

WINEMAKING CLASSES

Now at Both Stores!

In each of these classes, one of our professional winemakers will share his knowledge about winemaking concepts and methods, and how the industry's best practices can be applied by you at home. Payment is required to reserve a spot in any class; refunds are subject to our **48-hour cancellation policy**.

Introduction to Winemaking: Grapes

Montgomeryville: Mon., Sept. 30, 6:30 P.M.

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

This class covers best practices in modern winemaking, plus discussions about equipment, grape selection, sanitization, and troubleshooting. \$85

Wine and Must Analysis

Montgomeryville: Mon., Oct. 7, 6:30 P.M.

Bethlehem: Tues., Oct. 8, 6:30 P.M.

Learn how to test for and correct imbalances in your wine. \$130

Wine Finishing

Montgomeryville: Mon., Oct. 21, 6:30 P.M.

Bethlehem: Tues., Oct. 22, 6:30 P.M.

This class examines the art of finishing and aging your wine to perfection. Topics include malolactic fermentation, oak aging, fining/filtering your wine, blending strategies, and more. \$85

CHEESEMAKING CLASSES

Mozzarella & Soft Cheeses

Bethlehem: Sat., Oct. 19, 2 P.M.

Montgomeryville: Sun., Nov. 10, 11 A.M.

Learn simple techniques for making soft cheeses and other fresh dairy products at home!

CRÈME FRAICHE **YOGURT** **sour cream**
mozzarella Fromagina ricotta

The class costs \$65 per student and will last about 3 hours. Space is limited; call us with payment information to reserve a spot. Refunds are subject to our **48-hour cancellation policy**.

BREWING CLASSES

We are thrilled to be able to offer a schedule of classes now held frequently at both of our store locations. We design these classes to enhance your brewing skills and knowledge, but we also keep them fun and lively, with in-class demonstrations and free samples. Payment is required to reserve a spot in any class; refunds are subject to our **48-hour cancellation policy**.

Yeast 101

Montgomeryville: Sat., November 9, 1:00 P.M.

Improve your understanding of perhaps the most critical ingredient in your brewing arsenal! Join homebrewing microbiologist Jason Rodriguez to discuss yeast health, fermentation byproducts, pitching rates, and simple and stepped starters. You will also have the chance to sample experimental beers to assess the impact of brewing yeast under different conditions. \$50 per person.

Many more dates available on our calendar (page 7) and at www.KeystoneHomebrew.com/shop/classes.html.

Intro to Brewing

Montgomeryville: Fri., Sept. 13, 6:30 P.M.

Montgomeryville: Mon., Sept. 16, 6:30 P.M.

Bethlehem: Wed., Sept. 18, 6:30 P.M.

Learn the basic techniques to brew successful batches starting with your very first one. \$40 per person.

The Next Step in Brewing

Bethlehem: Thurs., Sept. 26, 6:30 P.M.

This class will help you make the jump from basic all-extract kits to using extracts with specialty grains, fresh hops, and liquid yeast. The class will explore recommended techniques and the contributions of various ingredients. \$40 per person.

All-Grain Brewing

Bethlehem: Sat., Oct. 26, 10:00 A.M.

Montgomeryville: Sat., Nov. 2, 10:00 A.M.

Learn to apply professional techniques in your home brewery. We will discuss the equipment/options available for you to construct or customize your all-grain brewing system. \$75 per person.

WINE SOCIALS

Bethlehem: Sun., Oct. 13, 2-5 P.M.

Montgomeryville: Sun., Sept. 22, 1-4 P.M.

Fri., Oct. 18, 5:30-8:30 P.M.

Fri., Nov. 15, 5:30-8:30 P.M.

Come share your wine with other winemakers and aficionados. We'll provide snacks, plus a \$5 coupon to everyone who brings a bottle of their wine!

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Bethlehem: 128 East Third Street, Bethlehem, PA 18936

(215) 855-0100

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sales@keystonehomebrew.com

www.keystonehomebrew.com

Coming This September...

WE PRESENT TO YOU...

STONE & KEY CELLARS

Jason & Deb Harris are excited to announce the launching of Stone & Key Cellars (all the good parts from Keystone but rearranged into a winery) in Montgomeryville. Leveraging our experience serving and supplying winemakers for more than 20 years, we are working with our talented staff to offer a novel experience where you get to create your own wine at a state-of-the-art commercial winery. Our offerings will include the best grapes we can find from renowned growing areas across California, Washington, and Northern Italy. If you're not quite ready to leap into a vat of grapes, we will also be offering great winemaking opportunities from our vast selection of wine kits.

A BARREL OF WINE...

1. DESIGN YOUR OWN WINE

At Stone & Key Cellars, you are integral to the winemaking process and it all starts before the grapes even arrive. Come to an informational tasting session where you'll sample wines made from the grapes we are offering, and talk with our professional winemakers before deciding what wine you want to make. Choose from dozens of varieties, or we can help you design your perfect blend.

2. THE STONE & KEY EXPERIENCE

Invite family and friends to share in the production of a full barrel (285 bottles), or bring colleagues from work for an unforgettable team-building activity. Either way, you'll experience centuries-old winemaking traditions including: crushing and destemming grapes, pressing your wine, the art of blending, and bottling (the final step before drinking!) at our modern winemaking facility. Most importantly, you will be enjoying your wine and talking about the great time you had together for years to come.

3. OUR WINEMAKERS

Leading our team of professional winemakers, Dave Salaba, holds a certification from the prestigious winemaking program at U.C. Davis and has been making wine for over 35 years. Joe Maglaty, our PhD analytical chemist, will analyze samples from your barrel in our advanced wine testing lab and will guide you through the winemaking process. Throughout the process our team will offer feedback and guidance to help you unlock your true winemaking potential!

To learn more about crafting a 6 gallon batch from one of our 250+ wine kits please see our webpage: www.stoneandkey.com

WHAT CAN YOU MAKE WITH US?

While our list of available grapes will be extensive, here are some options that we are particularly excited about, which span our price range:

RHONE BLEND - CENTRAL VALLEY - Classic Rhone wines contain up to 14 varieties of grapes. Our version will consist mostly of Grenache & Syrah; small quantities of additional secret grapes can be added to make your blend special. \$2,650*

OLD VINE ZINFANDEL - LODI REGION - Old Vine Zinfandel is recognized as one of the finest grapes from this region, with very sandy soils, and vines ranging from 50 to 120 years old. These old vines produce relatively few grapes, infused with concentrated flavors. \$2,850*

RED HILLS AVA LAKE COUNTY CABERNET SAUVIGNON - When professional winemakers look for grapes from Lake County, they especially want grapes from Red Hills. New this year to us, we expect this Cabernet to be limited and in high demand. \$3,450*

WASHINGTON FARM SELECT CHARDONNAY - We are amazed by the quality of the grapes and juice we receive from Washington. Eastern Washington is blessed with dry and warm climate that boasts on average two more sunny hours per day than California for the grape growing season. Made in the oaky buttery style this wine should please white wine lovers. \$2,750*

WASHINGTON FARM SELECT MERLOT - Washington's climate brings out more complex aspects of Merlot grapes, resulting in praiseworthy wines that are much more expressive than their California counterparts. \$3,250*

VINO SUPERIORE SUPER TUSCAN - These grapes are selected from Chianti DOCG organic vineyards in the heart of Tuscany, frozen in perfect condition in Italy, and then shipped to us. The wines we have made from these grapes are world class, with enough tannin and structure to hold up for a dozen years. Come in for a sample to find out why these wines are called "Superiore". Customize your blend with Cab, Merlot, and Sangiovese. \$5,450*

- *Each barrel will produce 285 bottles of wine. Prices do not include our bottling package. Our basic bottling package costs \$495, and includes bottles, corks, shrink capsules and custom labels. Additional options include kegs, cans, premium bottles and labeling options.

- These are just a few of our offerings. Look for a separate mailer in the coming weeks detailing all our varieties and pricing. We will start taking orders on September 9, 2013. Call us at 877-FUN-WINE to schedule your tasting session and get ready to start your wine masterpiece!

435 DOYLESTOWN RD
MONTGOMERYVILLE, PA 18936

1-877-FUN-WINE

www.STONEANDKEY.com

Wine Season 2013 at

Now at BOTH Stores!

DISCOUNTS

Buy 8+ pails, \$2 off each
Buy 50+ pails, \$4 off each
Buy 100+ pails, \$6 off each



Buy 8+ lugs, \$1 off each
Buy 50+ lugs, \$2 off each
Buy 100+ lugs, \$3 off each

CENTRAL VALLEY WINES

Target Arrival: Friday, Sept. 20

www.KeystoneHomebrew.com/central-valley-grapes-juice/

Red Wine Varieties

Juice (6-Gallon Bucket)

Barbera	\$61.95
Burgundy	\$61.95
Cabernet Sauvignon	\$67.95
Merlot	\$64.50
Petite Sirah	\$67.95
Pinot Noir	\$70.95
Sangiovese	\$64.50
Syrah	\$65.75
Zinfandel, Old Vine	\$70.95
Grenache Rose	\$60.75
White Zinfandel Rose	\$60.75

Grapes (36 Pounds)

Alicante	\$35.95
Barbera	\$36.95
Cabernet Franc	\$41.50
Cabernet Sauvignon	\$48.50
Grenache	\$35.95
Merlot	\$44.50
Petite Sirah	\$46.95
Sangiovese	\$44.50
Syrah	\$40.95
Zinfandel, Old Vine	\$47.95

White Wine Varieties

Juice (6-Gallon Bucket)

Chablis	\$55.50
Chardonnay	\$62.95
Chenin Blanc	\$55.50
French Colombard	\$55.50
Johannisberg Riesling	\$62.95
Malvasia Bianca	\$62.95
Muscat	\$62.95
Pinot Grigio	\$62.95
Sauvignon Blanc	\$57.95

Grapes (36 Pounds)

Muscat Alexandria	\$37.95
Thompson Seedless	\$34.75

What the Heck Do I Do with These Grapes??
See Winemaking Classes, page 2

This fall, we are more excited about the grape harvest than ever! Besides the opening of our new winery, we are now offering fresh grapes and juice at both of our stores, and the selection just keeps getting better. Vino Superiore is back for 2013, with their spectacular frozen organic grapes from Chianti, Italy, and now they've added three more world-class varieties from the Piedmont region of northern Italy: Nebbiolo, Barbera, and Moscato. These grapes come with our absolute highest recommendation! Also be sure to check out the grape and juice additions from Washington State and Lake County, California, such as the Red Hills Cabernet Sauvignon grapes (Lake County).

As usual, we have a broad variety of fresh grapes and juice from Central Valley, California, plus the ever-popular Italian grape juice, and of course the ultra-premium frozen grapes and grape juice from the West Coast offered by Brehm Vineyards. Most of our offerings are listed here, but you can find complete lists and convenient ordering forms on our website. This year, you can pay the deposit (required for premium grapes) online at the time you place your order—no need to follow up with a phone call.

We always have a great selection of equipment on hand, and this year Vino Superiore is bringing us a new line of equipment directly from Italy, so we can offer more options and greater value than ever before.

Of course we're offering grape crushing as long as we have grapes in stock (\$2 per box for Keystone grapes, \$5 per box for grapes sourced elsewhere). **Please plan to arrive AT LEAST 1 HOUR PRIOR TO CLOSING TIME if you would like your grapes crushed.**

L'UVA BELLA GRAPE JUICE

Target Arrival: Friday, Sept. 20

www.KeystoneHomebrew.com/central-valley-grapes-juice/

Red Juice (6-Gal. Bucket)

Alicante	\$52.95
Cabernet Sauvignon	\$52.95
Merlot	\$52.95
Ruby Cabernet	\$52.95
Zinfandel	\$52.95

White Juice (6-Gal. Bucket)

Muscat	\$51.95
Thompson Seedless	\$51.95

ITALIAN GRAPE JUICE

www.KeystoneHomebrew.com/authentic-italian-grape-juice/

This extensive list of authentic Italian juices comes from the same source as our high-quality Chilean grape juice, so it is sure to please. We expect the Italian juice to arrive sometime in October (preliminary estimate: October 5). The **deadline to order is September 23**, but we are told that supplies of these juices may be limited, so order early to ensure your supply!

Red Juice (6-Gal. Bucket)

Amarone	\$56.95
Barbera	\$55.95
Barolo	\$57.95
Brunello	\$55.95
Cabernet Sauvignon	\$57.95

Red Juice (6-Gal. Bucket)

Chianti	\$56.95
Dolcetto	\$55.95
Lambrusco	\$56.95
Malvasia	\$54.95
Merlot	\$57.95

Red Juice (6-Gal. Bucket)

Montepulciano	\$57.95
Nebbiolo	\$56.95
Sangiovese	\$56.95
Valpolicella	\$55.95

White Juice (6-Gal. Bucket)

Frascati	\$54.95
Pinot Grigio	\$56.95
Soave Classico	\$54.95
Verdicchio	\$54.95
Vermentino	\$54.95

Questions: info@KeystoneHomebrew.com or call (215) 855-0100

Keystone Homebrew Supply

PREMIUM FRESH GRAPES

www.KeystoneHomebrew.com/premium-grapes/

Supplies are limited for all of the premium grapes, so be sure to reserve early. We'll need a deposit (\$10 per lug, \$250 per ¼-ton bin, \$500 per ½-ton bin) at the time of your order. Expect these grapes to be harvested and shipped on independent timetables, as they ripen. They will probably arrive a few weeks later than the Central Valley grapes.

Lake County, California: Grapes

Lake County is the agriculturally rich area surrounding Clear Lake (California's largest lake) and is part of the prestigious North Coast AVA.

	36-lb. Lug	½-Ton Bin* Price
Red Hills Cab. Sauvignon†	\$65.50	\$1.56/lb.
Montepulciano	\$53.95	\$1.36/lb.
Syrah	\$51.50	\$1.30/lb.
Zinfandel	\$51.50	\$1.30/lb.

*½-ton bins range from 700 to 1,000 pounds.

†These grapes come from an exclusive 2-acre vineyard in the coveted Red Hills AVA in Lake County. Farmed by the owner, the Attebury Vineyard benefits from pure volcanic soils overlooking Clear Lake at an elevation of 2,500 feet. Great views = great grapes!

Washington Farm Select

We are thrilled to be able to offer these extraordinary grapes from Washington state for the sixth straight year.

	36-lb. Lug	¼-Ton Bin‡ Price
Cabernet Sauvignon	\$67.50	\$1.46/lb.
Carmenère	\$67.50	\$1.46/lb.
Dolcetto	\$67.50	\$1.46/lb.
Merlot	\$67.50	\$1.46/lb.
Petit Verdot	\$67.50	\$1.46/lb.
Sangiovese	\$67.50	\$1.46/lb.
Syrah	\$67.50	\$1.46/lb.

‡¼-ton bins range from 450 to 550 pounds.

Washington State White Juice

Some of the most highly regarded white wines in the country come from Washington, and now you can buy the following juices by the gallon! Drop off your containers in advance (or purchase them).

Chardonnay	\$18.95/gal.	Riesling	\$18.95/gal.
Gewurztraminer	\$16.95/gal.	Sauvignon Blanc	\$18.95/gal.
Pinot Grigio	\$18.95/gal.		

FRESH CIDER

We are eagerly anticipating bringing in a great line-up of ciders this fall, as usual. We don't have details to announce just yet, but you can sign up for our emails or check our cider webpage for updates: www.KeystoneHomebrew.com/tabs/meads-cider/fresh-cider/

VINO SUPERIORE

2013 Harvest from Italy

At Either Store, or Shipped via UPS Ground

Not only is Vino Superiore back for the 2013 harvest, we have some amazing new additions from **Alba**, one of the world's premier growing regions located in the heart of the **Piedmont** region of northern Italy. We have offered these varietals before from California and elsewhere, but there is absolutely no comparison.

Nebbiolo: A magnificent Piedmont varietal that is virtually impossible to grow anywhere else with real success. Nebbiolo grapes produce some of the most revered (and most expensive) wines on planet Earth, including Barolo (known as "the king of wines, the wine of kings") and Barbaresco. Look for your wine to display flavors of tobacco, leather, licorice and dark berries, along with pronounced acidity, amazing structure and complexity, fierce tannins, and plenty of longevity.

Barbera: A native of Piedmont, Barbera is now widely planted in Italy, second only to Sangiovese. Barbera is known for excellent acidity, soft tannins, medium body, prominent fruit character (cherry, plum), and aromas of black pepper and other spices. 100% Barbera d'Alba wines are comparatively dark and focused, and offer fascinating food pairing possibilities (virtually any type of meat, tomato sauce, aged cheeses).

Moscato: Moscato (or Muscat) has a long and celebrated tradition in Europe. It is the world's oldest known grape variety, referenced as a wine grape in ancient Greek texts. Recently, Moscato wines have absolutely caught fire in the U.S., with sales tripling since 2010. A versatile and truly distinctive grape, Moscato is richly flavored with captivating aromas of orange blossoms and roses. Moscato can be made into wonderful dry wines, but is most popular as a dessert wine—ranging from off-dry to very sweet, and sometimes sparkling.

Each 5-gallon bucket of grape must will yield about 3 gallons of finished wine. Yields may vary. Place your order online: www.KeystoneHomebrew.com/shop/wine/frozen-grapes-and-juice/vino-superiore-italian.html

2013 CHIANTI (TUSCANY)

Cabernet Sauvignon	\$165	Sangiovese	\$155
Merlot	\$165	Trebbiano (white)	\$145

2013 ALBA (PIEDMONT)

Barbera	\$185	Moscato (white)	\$185
Nebbiolo	\$215		

Brehm Vineyards Frozen Must/Juice

From Either Store, or Shipped via UPS Ground

Amazing grapes from the premier growing regions of California (Napa, Sonoma, Carneros) and Washington state's Columbia River Valley. For a complete list of offerings, detailed descriptions, and recommendations, visit our website and place your order online by Saturday, October 19: www.KeystoneHomebrew.com/shop/wine/frozen-grapes-and-juice/brehm-vineyards.html

Keystone's Wine Season on the Web: www.KeystoneHomebrew.com

BIG BREWS

Montgomeryville
Saturday, October 26**Bethlehem**
Saturday, November 2

Join us in Montgomeryville on October 26 for our annual fall Barrel Brew event. Everyone is invited to come and brew a common recipe to be combined in apple brandy (or possibly bourbon) barrels for a one-month primary fermentation. A barrel participation fee of \$2.50 per gallon will reserve space for your beer in the barrel. Drop off a secondary fermentor or keg and we will transfer the beer into it for you when the fermentation is complete.

You can also meet up with the Lehigh Valley Homebrewers on **Teach a Friend to Homebrew Day** for a Big Brew at Chris Becker's family's farm (call the Bethlehem store for directions), where everyone can brew their favorite recipes and compare unique set-ups and brewing methods. Bring a friend!

These great events reveal a variety of brewing methods. Keystone will provide grilled food for everyone attending either event. Of course, everyone is encouraged to bring some homebrew to share!

For both events, please bring your own equipment, including a propane burner. All brewers should plan on picking up their ingredients at least a day before the brew. And please see our website for details and further requirements to participate.

CLUB BARREL BREW CONTEST

Returning this Spring, 2014

For those of you wondering about the Club Barrel Brew Championship event that we held last fall, we are pleased to announce that it will make a triumphant return—in the spring of 2014 (before Philly Beer Week). With the opening of Stone & Key Cellars this fall, we needed to change the date, but we are eagerly looking forward to once again welcoming clubs from throughout the Philly area to join in this good-natured competition! We are planning for this to be an annual event, held each year in the spring, with the judging to take place during Philly Beer Week the following year. Look for details to be announced early next year.

CURE YOUR OWN OLIVES!

We're offering Green Sevillano (available in the following sizes from largest to smallest: Super Colossal, Colossal, Jumbo) and Manzanilla (a small olive with a very small pit and a propensity for slight bruising; sizes will vary). Each 10-lb. bag will cost \$28.95. There are many recipes on the internet that have great directions for curing olives; if you don't have internet access stop by the store for some printed instructions. Pickup will be around mid-October, available in both Montgomeryville and Bethlehem. Order online or by calling the store nearest you no later than Monday, September 30.

COOL, NEW PRODUCTS

Concord Kettles

Looking to upgrade your brew system without adding to your crippling debt? We know, that's why we've brought in our new Concord kettles. Upgrade to a 40 qt. (10 gallon) stainless steel pot for just \$109.95! A 60 qt. (15 gallon) stainless steel pot for just \$119.95! Or even an 80 qt. (20 gallon) stainless steel pot for a measly \$129.95! Not big enough for you? We can even special order 100 qt. and 180 qt. Concord kettles for just \$139.95 and \$239.95 respectively.

These pots pair wonderfully with our Brewer's Edge Kettle Valves (\$19.95) and our Bayou Classic Kettle thermometers (\$24.95)! Take that, recession!

Organic Malts and Hops

Longing to live a more organic life? We here at Keystone want to capitalize on your bleeding heart...err...assist our fellow caring do-gooders in helping to save Mother Earth. With that in mind we've brought in more organic ingredients:

Organic Base Malts: 2-Row, Munich, and Wheat

Organic Crystal Malts: 20L, 60L, and 120L

Organic Specialty Grains: Carapils, Chocolate, and Roasted Barley

Organic Hops: Hallertau Tradition

Plus "Tree Hugger" Organic Keystone Kits including Munich Helles, German Altbier, and American Pale Ale. Just think how proud of you Captain Planet will be.

New Growlers

Pick up one of our new convenient half-size (32 oz.) amber growlers, for just \$3.50. (Because sometimes your friends deserve less beer.) Or check out the flexible aluminized 64 oz Beer Pouch, which can take your beer to the beach, golf course, or other places glass can't go. It compacts easily and allows you to remove the headspace as the beer is consumed. \$6.95 each.

**Cold-Activated Caps**

Are you desperate to drink your beer cold, but lack any feeling in your hands? Keystone now carries cold-activated caps...the caps turn blue when your beer is ready to drink! \$4.50 for a pack of 144, or FREE for a limited time with the purchase of our Keystone American Lager kit!

Flavor Bombs

Want more flavor in your face? New Flavor Bombs allow you to add dry hops, spices, oak or anything else you can imagine right in the bottle or Growler! Add them to the bottle right on bottling day or to the growler when you fill it and enjoy as the added flavor increases with time. These nifty little plastic packages are durable and reusable—so let your imagination run wild!



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Bethlehem: 128 East Third Street, Bethlehem, PA 18936

(215) 855-0100

(610) 997-0911

sales@KeystoneHomebrew.com

www.KeystoneHomebrew.com

CLASSES

(NOW AT BOTH STORES)

Friday, September 13
 Monday, September 16
 Wednesday, September 18
 Tuesday, September 24
 Thursday, September 26
 Monday, September 30
 Tuesday, October 1
 Wednesday, October 2
 Monday, October 7
 Tuesday, October 8
 Friday, October 11
 Thursday, October 17
 Saturday, October 19
 Monday, October 21
 Tuesday, October 22
 Saturday, October 26
 Wednesday, October 30
 Saturday, November 2
 Sunday, November 9
 Sunday, November 9
 Sunday, November 10
 Friday, November 14
 Sunday, November 16

Intro to Brewing, Montgomeryville 6:30 P.M.
 Intro to Brewing, Montgomeryville 6:30 P.M.
 Intro to Brewing, Bethlehem 6:30 P.M.
 Intro to Brewing, Montgomeryville 6:30 P.M.
 The Next Step in Brewing, Bethlehem 6:30 P.M.
 Intro to Winemaking from Grapes, Montgomeryville 6:30 P.M.
 Intro to Winemaking from Grapes, Bethlehem 6:30 P.M.
 Intro to Brewing, Bethlehem 6:30 P.M.
 Wine and Must Analysis, Montgomeryville 6:30 P.M.
 Wine and Must Analysis, Bethlehem 6:30 P.M.
 Intro to Brewing, Montgomeryville 6:30 P.M.
 Intro to Brewing, Bethlehem 6:30 P.M.
 Mozzarella and Soft Cheeses, Bethlehem 2:00 P.M.
 Wine Finishing, Montgomeryville 6:30 P.M.
 Wine Finishing, Bethlehem 6:30 P.M.
 All-Grain Brewing, Bethlehem 10:00 A.M.
 Intro to Brewing, Bethlehem 6:30 P.M.
 All-Grain Brewing, Montgomeryville 10:00 A.M.
 Yeast 101, Montgomeryville 1:00 P.M.
 Intro to Brewing, Bethlehem 1:00 P.M.
 Mozzarella and Soft Cheeses, Montgomeryville 11:00 A.M.
 The Next Step in Brewing, Bethlehem 6:30 P.M.
 Making Great Wine from Kits, Montgomeryville 1:00 P.M.

Take down your
 Bieber calendar and
 put this up instead!



www.KeystoneHomebrew.com

EVENTS

Thursday, September 19
 Sunday, September 22
 Tuesday, September 24
 Saturday, October 12
 Sunday, October 13
 Thursday, October 17
 Friday, October 18
 Saturday, October 26
 Tuesday, October 29
 Saturday, November 2
 Friday, November 15
 Thursday, November 21
 Tuesday, November 26
 Thursday, November 28

Keystone Hops Meeting 7:00 P.M.
 Wine Social, Montgomeryville 1-4 P.M.
 Lehigh Valley Homebrewers Meeting 7:30 P.M.
 Bethlehem Harvest Festival
 Wine Social, Bethlehem 2-5 P.M.
 Keystone Hops Meeting 7:00 P.M.
 Wine Social, Montgomeryville 5:30-8:30 P.M.
 Barrel Brew, Montgomeryville
 Lehigh Valley Homebrewers Meeting 7:30 P.M.
 Big Brew, Becker Farm, Bethlehem
 Wine Social, Montgomeryville 5:30-8:30 P.M.
 Keystone Hops Meeting 7:00 P.M.
 Lehigh Valley Homebrewers Meeting 7:30 P.M.
 Both Stores Closed: Happy Thanksgiving!

Montgomeryville

435 Doylestown Road
 Montgomeryville, PA 18936
 (215) 855-0100

Bethlehem

128 East Third Street
 Bethlehem, PA 18936
 (610) 997-0911

KEY DATES & DEADLINES

Friday, September 20
 Monday, September 23
 Monday, September 30
 Saturday, October 5
 Saturday, October 19
 Saturday, October 26
 Saturday, November 2

Target Arrival: First Shipment of Central Valley Grapes & Juice
 Deadline to Order Italian Grape Juice
 Deadline to Order Olives
 Target Arrival: Italian Grape Juice
 Deadline to Order Brehm Frozen Grapes & Juice
 Bourbon Barrel Brew, Montgomeryville
 Big Brew, Becker Farm, Bethlehem



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. Club members can choose to compete in informal, monthly competitions. More info at www.keystonehops.org. Mark your calendar with these upcoming meetings:

Sept. 19

Oct. 17

Nov. 21

LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

Last Tuesday of the Month



The meetings below are open to all interested brewers and are held at Steelgaarden, starting at 7:30 P.M. For club membership information and details on the club's events, check out www.lehighvalleyhomebrewers.org.

Sept. 24

Oct. 29

Nov. 26

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STORE HOURS

Montgomeryville

Monday–Thursday 10–7, Friday 10–9,
Saturday 10–7, Sunday 11–5

Bethlehem

Monday–Wednesday 11–7,
Thursday–Saturday 10–8, Sunday 11–5
(open 10–10 on first Fridays)

Both Stores

Closed November 28 (Thanksgiving)

FREE WINE SEASON T-SHIRT
with any \$200 purchase
of juice, grapes, or cider, while supplies last
Not valid with other offers, coupons, discounts, or previous purchases.

Keystone Homebrew Supply
Montgomeryville (215) 855-0100

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