

KEYSTONE HOMEBREW NEWS

Spring 2014

Greetings from Keystone Homebrew

AFTER ONE OF THE MOST BRUTALLY FRIGID WINTERS in recent memory, we hope you're looking forward to celebrating spring with some beer- and wine-themed activities! Join us for a big brew on National Homebrew Day (May 3), or sign up for one of our seasonal winemaking classes, and make the most of the Chilean grapes we're bringing in. We've invited Robert Peters back to teach another terrific Wine Appreciation class, and we're upping the ante on Philly Beer Week with our first ever Poker Night. It will be an action-packed spring, but we're sure you'll find time to enjoy some refreshing homemade beverages while your snow shovel is tucked away somewhere deep in the recesses of your garage!

Ferment on!



MONTGOMERYVILLE CANNING EVENT

For Beer, Wine & More!

Man oh man, are we fans of cans! Cans are super chic, and they will protect your beverage from sunlight and sudden encounters with hard surfaces. Once again the We Can Mobile Canning guys will be offering their canning services at our Montgomeryville store on National Homebrew Day (May 3). Reservations are required, and your beverage must be prepared in advance. The cost is \$40 per 5 gallons (paid in advance), which includes the cans, 6-pack holders, case trays, and none of the tedium of bottling yourself!

Preparing Your Beverage: All beverages must be kegged before the canning event. No keg? No problem! You can "rent" one from us for \$10. Just put down a full deposit (\$54.95) and take home one of our Sanikegs, which are sanitized and ready to be filled via the familiar siphoning process. On canning day, when your keg is emptied, we'll take it back (as is—no cleaning necessary!) and refund all but \$10 of your keg deposit.

www.KeystoneHomebrew.com/canning-event/



BIG BREWS

Saturday, May 3 (National Homebrew Day)

If you're not too busy celebrating rip-roaring May holidays like Lost Sock Memorial Day or International Tuba Day, join us for a Big Brew on May 3 to celebrate National Homebrew Day! You'll need your own equipment, including a propane burner (and a fermentor in Montgomeryville), but we'll provide lunch for both brewers and spectators. Bethlehem brewers will have the option to collaborate on a bourbon barrel Quad at Chris Becker's farm (call the store for the recipe and directions to the farm). Producing a barrel-aged beer is very difficult to do on your own, making this a terrific group event!


In Montgomeryville you can brew your favorite recipe, or select one of the three recipes recommended by the American Homebrewers Association (all gold medal winners from last year's National Homebrew Competition). As a special treat, Aaron (one of Keystone's more...adventurous brewers) will be offering up a free pitch of his very own proprietary yeast strain. Through years of carefully orchestrated blind luck, Aaron ended up with a mutated strain of White Labs Antwerp Ale yeast. He was so happy with it that he sent it off to a yeast bank for proper storage. He describes the yeast as contributing subtle Belgian esters with slight fruitiness, mild spice, and medium attenuation. He recommends the following beer styles: Belgian Pale Ale, Dubbel, Quadrupel, IPA, American Pale Ale, Wee-Heavy, and smoked beers. Aaron will be on hand at Big Brew in Montgomeryville with samples of beer brewed with this yeast strain, so you can taste the unique flavors for yourself.

COFFEE ROASTING DEMO

Matt from Backyard Beans (based in Lansdale) will be on hand in **Montgomeryville** on the morning of our Big Brew (May 3), along with his coffee roaster and amazing coffee. His coffee beans are always available for purchase at our Montgomeryville store.

Two Locations: Montgomeryville: 435 Doylestown Road, Montgomeryville, PA 18936
Bethlehem: 128 East Third Street, Bethlehem, PA 18018

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

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

Follow us @KeystoneHB 

CHILEAN GRAPES & JUICE

Available in Montgomeryville and Bethlehem

We should all be very grateful that the earth is a sphere—mostly because the bottom half of the sphere produces grapes in the spring! We expect our first shipment of grape juice to arrive in late April, with the grapes to follow sometime in early May. Please preorder!

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 store to provide payment information for the deposit.

Once the grapes arrive, we will offer a full range of winemaking products and convenient services, including crushing/destemming (\$1.50 per lug), equipment rentals, winemaking classes, and more. If you have never made wine from fresh grapes, and you would like to start, see page 6 for information about classes.

Fresh grapes and juice should be **picked up within 5 days of arrival**. If you plan to have us crush your grapes, **please arrive no later than 1 hour prior to closing**. We can also crush and freeze your grapes, and store them frozen at our Montgomeryville store for pickup within 30 days. You must pay for the grapes before we freeze them, plus \$3 per lug for crush and storage. You must also drop off sanitized buckets or pay for new buckets in advance (at least 1 bucket for every 3 lugs).

Red Juice (6 Gal.)

Barbera	\$48.95
Cabernet Franc	\$49.95
Cabernet Sauvignon	\$51.95
Carménère	\$51.95
Malbec	\$51.95
Merlot	\$49.95
Petite Sirah	\$50.95
Pinot Noir	\$51.95
Sangiovese	\$49.95
Syrah	\$49.95
Zinfandel	\$52.95

Red Grapes (18 lb.)

Cabernet Franc	\$28.95
Cabernet Sauvignon	\$28.95
Carménère	\$28.95
Malbec	\$29.95
Merlot	\$28.95
Pinot Noir	\$31.95
Syrah	\$28.50

White Juice (6 Gal.)

Chardonnay	\$48.95
Gewurztraminer	\$47.95
Moscato Alexandria	\$48.95
Pinot Grigio/Gris	\$49.95
Riesling	\$47.95
Sauvignon Blanc	\$47.95
Viognier	\$46.95



Order link: www.KeystoneHomebrew.com/Chilean-grapes-juice

Volume Discounts

Chilean Grapes

10 or more boxes:	\$1 off each box
50 or more boxes:	\$2 off each box
100 or more boxes:	\$3 off each box

Chilean Grape Juice

8 or more buckets:	\$2 off each bucket
40 or more buckets:	\$4 off each bucket
80 or more buckets:	\$6 off each bucket

The Fine Print: You may add to your order over time to qualify for higher discounts—up to the time of purchase. The discount will be determined and applied at the time of purchase, and will not be applied retroactively to previous purchases. Your discount on grapes and your discount on juice will be determined separately. As each shipment arrives, it must be picked up and paid for in a single transaction to qualify for the discount.

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 world 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 protected by the Andes in the east, promotes sweet fruit and ripe tannins, while significant drops in overnight temperatures help to maintain the grapes' acidity. Chile is one of the top five sources of wine imports into the United States.

WINE & MUST TESTING

Montgomeryville Only

We offer a variety of tests to evaluate your wine (or grape must, or juice) to help you achieve the results you are looking for. Our professional wine analyst, Joe Maglaty (who holds a PhD in analytical chemistry), will interpret the results and give you expert guidance if corrective action is recommended. We will conduct any test at any time (allow 48 hours to process), but we have a schedule that will help you save up to 30% off the costs of the analyses. Currently, panels and panel tests are discounted if tested on Sundays, and special analyses are discounted on the last Tuesday of each month. Submit 1–2 days in advance. You can see the updated schedule at:

www.KeystoneHomebrew.com/lab-pricing-schedule/

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STONE & KEY CELLARS

TASTINGS & TOURS

TUESDAYS, 5:30 - 7:00PM & SUNDAYS, 1:00PM - 4:00PM

Starting April 29 through May 25

Private tastings by appointment: call 877-FUN-WINE

TASTE & TAKE CLASSES!

Sample the Stone & Key Cellars experience at one of our Taste & Take winemaking classes. You'll participate in a demonstration of the winemaking process with one of our professional winemakers, you'll taste some samples, and you'll take home a bottle of wine! Normally \$50 per person, these classes are 2-for-1 if you sign up by April 30!! See page 7 for a complete schedule.

MAKE WINE FROM CHILEAN GRAPES!

You can make the following wines at Stone & Key Cellars when our grapes arrive from Chile in early May. Please reserve in advance! See page 2 for an overview of Chile's unique viticulture.

RED WINES (BARREL AGED, 285 BOTTLES)

\$11.95/BOTTLE (+ TAX)

Cabernet Sauvignon	Cabernet Franc
Carménère	Malbec
Merlot	Pinot Noir
Syrah	

WHITE WINES (UNOAKED, 142 BOTTLES)

\$7.95/BOTTLE (+ TAX)

Chardonnay
Gewurztraminer
Muscat
Pinot Grigio
Riesling
Sauvignon Blanc
Viognier



STONE & KEY
CELLARS

Malbec

12.5 ABV 750 ml Bottle # 122/28

**PRICING INCLUDES
BOTTLES, CORKS,
SHRINK CAPS,
CUSTOMIZED LABELS.**

Partial Barrel (1/2 & 1/4) options available,
Please contact the winery for details.

MAKE SMALL BATCH WINE KITS!

We have an extensive selection of wines available to be made any time of year. Each batch (28 bottles) will be ready to bottle in 4 to 8 weeks.

Our Summer Favorites!

GREEN APPLE RIESLING - \$7.95/BOTTLE (+ TAX) *

Natural apple flavors blend perfectly with the lively apple notes that are one of Riesling's delightful trademarks. This is the perfect chilled beverage for a hot summer afternoon!

SEVILLE ORANGE SANGRIA - \$7.95/BOTTLE (+ TAX) *

Fresh and sweet juicy flavors are balanced by the bitterness of the Seville Orange in this popular red wine beverage. A customer and staff favorite!

CALIFORNIA MOSCATO - \$8.50/BOTTLE (+ TAX) *

Lush, fruity, and delightfully sweet with juicy peach and tropical fruit flavors.

AUSTRALIAN GRENACHE ROSE - \$9.50/BOTTLE (+ TAX)

LIMITED RELEASE *

Deep salmon color with spiced strawberry and citrus aromas. Light to medium bodied with crisp hints of red cherry and fresh strawberry flavors; barely off-dry, refreshing finish. Enjoy with summer salads, turkey or beef burgers or grilled stuff peppers.

NAPA VALLEY STAG'S LEAP MERLOT

\$11.95/BOTTLE (+ TAX)

Light warm oak accentuates a spicy aroma with a soft, supple and fruity palate of plums and red berries. Rich, round flavor provides an elegant lingering finish.

* Make it a sparkling wine! \$1 - \$2 extra per bottle to carbonate your batch.

435 Doylestown Rd Montgomeryville, PA

877-FUN-WINE

www.StoneAndKey.com

KEYSTONE HOMEBREW CLUB

BARREL BREW CHAMPIONSHIP

Montgomeryville: Saturday, July 19

We are proud to announce the return of the Club Barrel Brew Championship! All regional clubs are invited (subject to validation) to join us on Saturday, July 19, and test their brewing mettle against their peers. The original event was a huge success, with 12 participating clubs, and we are excited about the opportunity to host another such gathering for the region's homebrewing community.

Keystone Homebrew Supply will award up to \$1,000 in gift certificates to the winning club, and arrange for each club the free use of a 53 to 60 gallon barrel previously used to age wine or spirits. The size and type of barrel will be determined, based on availability, closer to the event. There is **no fee to participate** or to enter the competition, so if your homebrew club is interested, please fill out the sign-up form on our website. Here's how it works:

- Beers must be brewed at Keystone Homebrew Supply on Saturday, July 19, and be either fermented or aged in the designated club barrel here at our Montgomeryville location.
- Each club determines their own recipe and aging schedule, brews their own beer on their own brew systems, and makes their own barrel additions (if any). We recommend 35 to 45 gallons of wort per barrel.
- A select group of unaffiliated and entirely incorruptible celebrity judges will judge the barrel brews during Philly Beer Week 2015.
- The winning club, as determined by the celebrity panel, will receive the 2014 Keystone Club Barrel Brew Champion Award, which will be determined by the number of participating clubs:
 - Fewer than 15 clubs: \$500 in Keystone Gift Certificates
 - 15 or more clubs: \$1,000 in Keystone Gift Certificates
- New for this year: winning clubs will be awarded points toward the **2015 Keystone Cup**.
 - First place: 15 points
 - Second place: 10 points
 - Third place: 5 points

In addition to all the homebrews that will be shared, the following confirmed sponsors will be serving food or beer during the event: Free Will Brewing, Iron Abbey/Na Brasa, and Bespoke Bacon.

Monsoon Date: July 26



Not a Club Member?

Check out the Keystone Hops (Montgomeryville) or the Lehigh Valley Homebrewers (Bethlehem) to be a part of great events like this! Too far? Visit the American Homebrewers Association for a complete listing of registered clubs: www.homebrewersassociation.org/community/clubs/clubinformation/

Below are some of the many clubs that participated in the original event.



Wyoming Valley Homebrewers



Bruce took top honors (and the \$1,000 prize) in 2012 with their Apple Brandy Barrel Aged Funky Wee Heavy.



The Brotherhood of Brewers



Lehigh Valley Homebrewers



Iron Abbey wowed the crowd with grilled fare at the original event.

Free Will poured some tasty beverages throughout the day.



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TWITTER HUNT

Compete for fame and fabulous prizes in Keystone's Philly Beer Week Twitter Hunt! Here's how it works. A predetermined list of particular people, places, and parameters—each worth a number of points—will be released via Twitter (and our website) on May 30, the first day of Philly Beer Week. Then the hunt is on, and will last until the final pint is pulled on June 8. All you have to do is Tweet photographs of yourself in a Keystone shirt (or holding a clear picture of a Keystone Homebrew logo) with as many of the objectives as you can back to @KeystoneHB. We'll record your score and update our online leaderboard. The participants with the most points by the end of Philly Beer Week will be showered in prizes!



FREE KEYSTONE HOMEBREW T-SHIRT

in 3 easy steps:

1. Follow us on Twitter.
2. Tweet a photo of yourself brewing or making wine.
3. Tweet a photo of yourself at one of our stores.

Expires 6/15/14

Limit 1 free shirt per person.

code: KSTH14

FREE DEMONSTRATIONS

Montgomeryville: Sunday, June 1

To celebrate Philly Beer Week, we will be conducting free demonstrations—of both **extract and all-grain brewing**, along with **winemaking** (from kits) and **cheese making**, too! If you've been thinking about broadening your fermentation horizons, this will be the day to visit our store! Demonstrations will take place throughout the day; check the schedule at:

www.KeystoneHomebrew.com/philly-beer-week/

FRESH LOCAL VEGGIES

Community Supported Agriculture

Do you love contributing to vaguely socialist undertakings that reward you with delicious produce? Of course you do! Join one of these terrific local CSAs, and pick up the delicious fruits (and vegetables) of your communal labor at your friendly neighborhood homebrew shop. It's a great excuse to visit us every week!

Bethlehem: Willow Haven Farm, www.willowhavenfarm.com

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

POKER NIGHT

Montgomeryville: Friday, June 6 Starting at 6:30 P.M.

Have you been known to turn a card or two? Got the itch to get into a poker game, but Las Vegas still has you in their "Black Book"? Well, we're happy to overlook your checkered past. Join us during Philly Beer Week for our first ever Poker Night. As homebrewers, you know you've got the beverage side of a good party nailed down. Well now we're adding gambling—you'll be just one vice short of a trifecta! The game is Texas Hold'em, and the prizes are real enough (gift certificates: \$100, \$50, and \$25 for 1st, 2nd, and 3rd), but this isn't *really* gambling. Your buy-in is a canned food (or cash) donation of your choosing, which we will pass on to Manna on Main. Just so we're clear, though—on Friday June 6, you're going to tell your significant other that you have to go to Keystone to gamble and drink beer. Got it? Good.

PHILLY BEER GEEK

The Second Chance Tournament The Field House: Thursday, June 5, 8:00 P.M.

The annual Philly Beer Geek competition seeks out individuals who exhibit the greatest universal knowledge and passion for Philadelphia Beer. The 2014 competition will feature finalists and semifinalists who suffered near misses in their past bids for glory. The results are unpredictable and highly entertaining, and the event is open for all to attend!

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 20), Memorial Day (May 26), and Independence Day (July 4)

SUMMER REFRESHERS



SAVE
10%

Buy 2 or more **Island Mist**
or **Orchard Breezin'**
WINE KITS



Limit 1 coupon per person. Not valid with other offers, coupons, or previous purchases.

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 6/15/14

code: KSPB14

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WINE, BEER, & CHEESE CLASSES

Oscar Wilde once said that nothing worth knowing can be taught. Clearly he never took one of our classes! They can make your fermentation life much more fun and rewarding.

Intro to Winemaking from Grapes

Montgomeryville: Wednesday, May 21, 6:30 P.M.

Bethlehem: Thursday, May 22, 6:30 P.M.

This seasonal class, which we can only offer a few times each year, covers the fundamentals of turning grapes into wine. \$85 per person.

Wine and Must Analysis

Montgomeryville: Wednesday, June 4, 6:30 P.M.

Learn intermediate and advanced methods for testing and correcting imbalances in your wine. \$130 per person.

Wine Finishing Operations

Montgomeryville: Thursday, June 12, 6:30 P.M.

Learn about malolactic fermentation, chromatography, oak aging, clarification, blending strategies, and other considerations for turning your fermented wine into a masterpiece. \$85 per person.

Brewing Classes

We offer terrific brewing classes for all skill levels. See page 7 for dates and times, and our website for full class descriptions.

Introduction to Brewing \$40 per person.

The Next Step in Brewing \$40 per person.

All-Grain Brewing \$75 per person (5-hour class, includes lunch).

Making Great Wine from Kits

Montgomeryville: Sunday, May 4, 1:00 P.M.

Do you suffer from uvarhophobia (the irrational fear that the arduous grape-pressing process will cause you to miss your favorite episode of *The Real Housewives of Orange County*)? If so, you should know that you can make truly amazing wine using kits—in a fraction of the time and with a lot less work! Open up a world of possibilities, with hundreds of kits to choose from. This introductory class will cover the basic equipment and fundamentals you'll need to make great wine starting with your very first batch! \$60 per person.

Cheesemaking Class Mozzarella & Ricotta

Bethlehem: Saturday, May 3, 2:00 P.M.

Montgomeryville: Sunday, June 15, 1:00 P.M.

You can make and enjoy your own fresh, soft cheeses in as little as 30 minutes. The class includes a live demonstration and delicious samples! \$65 per person.

Beer Flavor Training Class

Montgomeryville: Thursday, May 29

Prepare your palates for Philly Beer Week! Grand Master Beer Judge (seriously) Andy Hejl will walk you through the many flavors and aromas that arise from common brewing mistakes. The class is informal; join us anytime between 5:00 and 7:00 P.M. You'll get to taste and smell a vast array of intentionally ill-treated beers allowing you to pinpoint, prevent, and possibly cure the brewing problems that plague your palate! \$15 per person.

Wine Basics & Beyond—Raising Your Wine IQ

Montgomeryville: Friday, June 20, 7:00 P.M.

This class will get you in touch with your palate, and allow you 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. Perhaps best of all, the class is taught by Robert Peters, a veteran wine instructor from the Main Line and phillywine.com, recognized as one of the leading local authorities on wine. The class costs \$50 per person, and includes 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.

WAR OF THE WORTS

And the Keystone Cup

For the 19th Annual War of the Worts, we hosted nearly 100 judges who convened to evaluate 855 entries from 378 different brewers. In the end, there was one entry that stood above the rest of an impressive collection of finely crafted beers, meads, and ciders. Best of Show was awarded to John Slotterback and Fred Rogers for their remarkable Kahuna Coconut Porter. Congratulations to them and all of the winners! The Keystone Cup is also at stake, of course, with the War of the Worts representing the first leg of the Cup. The Keystone Hops have secured the lead, but it is certainly not a comfortable one! The defending Cup champs, the Stoney Creek Homebrewers, are holding onto second place, trailing by just 8 points. Good luck to everyone at the Malt Madness!

We'd like to thank the competition sponsors for their generosity, along with Brian Krebs, Jim Alexander, and all of the judges, stewards, and other volunteers who helped to make this such a fantastic event. And of course, it wouldn't be nearly as much fun without the local superheroes who provided free food and craft beer for everyone who attended: Blue Dog, Free Will, Iron Hill, Naked, Neshaminy Creek, Prism, The Other Farm, and Round Guys. On the Keystone Hops website you'll find the complete list of winners and sponsors (please support them!):

www.keystonehops.com/wotw.php

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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, which are open to all interested brewers, are generally held at 7:30 P.M. either at The Steelgaarden or at our Bethlehem store. Check the club website for the location of future meetings as the dates approach.

April 29

May 27

June 24

HOMEBREW CLUB 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.com. Each spring meeting will feature a raffle of extra spoils from the War of the Worts. Thank you, over-achieving prize gatherers! The June 19 meeting will be the preliminary round for the annual **Brewers Brawl Keg-Only Competition**.

April 17

May 15

June 19



CUSTOMER REFERRALS

Are you a Keystone customer? Do you know anyone who may be interested in homebrewing or winemaking? Send them to us, and if they buy a starter equipment kit they'll get a free magazine, and **you'll earn between \$10 and \$20 in store credit**. Check our website for details:

www.KeystoneHomebrew.com/customer-referral-program

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BREWERS BRAWL

At the Lansdale Beer Fest Saturday, June 28

Battle it out for fortune, glory, and the chance to serve your masterpiece at the Lansdale Beer Fest. Bring your 5-gallon corny keg full of beer, mead, or cider to the June 19 Keystone Hops meeting for Round 1. The 10 winning brewers, selected by popular vote, will receive gift certificates, Keystone shirts, and VIP passes to the LBF, where the rest of their kegs will be served for Round 2. The top prize is worth \$200! Info at: KeystoneHomebrew.com/brewers-brawl

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