



RED EARTH BREWERS

News You Can Use

April 2017

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Join the AHA Today!
Lots of good perks.

<https://www.homebrewersassociation.org/membership/join-or-renew/>

STATS:

Current Member Count: 95

CHECK US OUT!

You can find us on the web



www.redearthbrewers.com

- or -



APRIL MEETING

Our club meeting will be on Thursday, Apr, 20th 2017 at **Roughtail Brewing Co.** [[1279 N Air Depot Blvd #10](#)] in Midwest City from 7:00 to 9:00 pm.!

- Style Family of The Month
 - **Sour Ale**
 - 23A. Berliner Weisse
 - 23B. Flanders Red
 - 23C. Oud Bruin
 - 23D. Lambic
 - 23E. Gueuze
 - 23F. Fruit Lambic
 - 27. Historical Beer (Gose)
- Tech Talk: Bill Jones – Lambic and Fruit beer discussion

Feel free to bring any style beer to share!

PLEASE REMEMBER TO SIGN IN.

DON'T FORGET YOUR TASTING GLASS!

REB HAPPY HOUR

Every First Thursday!
6:30 PM!



This is a casual way to get to know other folks in the club, get brewing ideas, and just have a relaxed time outside of our monthly meetings with like-minded beer friends.

- **May 4th: McNellies OKC.**
1100 Classen Dr. Oklahoma City, OK [MAP](#)



UPCOMING EVENTS

- **April 20th:** Monthly Meeting @ Roughtail Brewing Co, Midwest City 7-9PM
- **April 30th:** [AHA Big Brew "Gathering at the Kettles"](#) @ The Brew Shop 8:00AM – 4:00PM
- **May 4th:** REB Happy Hour @ McNellies OKC 6:30-9PM
- **May 6th:** [AHA's Big Brew Day 2017](#)
- **May 11th:** [Broadway and Brews](#) @ Myriad Botanical Gardens 6:00PM to 11:00PM
- **May 12th & 13th:** [Oklahoma Craft Beer Festival](#), OKC
- **May 18th:** Monthly Meeting @ Esther Davison's in the Paseo Art District, 7-9PM
- **October 14th:** BJCP Tasting Exam, Tulsa. Contact [Pete Polczynski](#) to sign up.



BLUEBONNET BREW OFF RESULTS

Congratulations to these **Red Earth Brewers** for making us proud and winning medals in this year's competition.

1312 Entries Total

1st David Johnson - 2016 Lite Lager - 1A: American Light Lager
1st David Johnson - Cream Ale Oct 2016 - 1C: Cream Ale
2nd Keith Wright - The Amber Rambler - 2B: International Amber Lager
3rd Jacob Keyes - Mosquito Hawk Amber Ale - 19A: American Amber Ale
2nd Matt Conner - InCORAgible - 21B: Specialty IPA
2nd William Jones - Peaches - 23F: Fruit Lambic
3rd Nicholas Hodge Co-Brewer: Marion Hodge - Mamma's Wit'tle Helper - 24A: Witbier
1st Kevin Lapham - Sweet Nuthin Saison - 25B: Saison
3rd Robert Kerbo - 89er Saison - 25B: Saison
1st Brandon Jones - #Lakelife - 29A: Fruit Beer
3rd Gail White - Coffee Imperial Stout - 30A: Spice, Herb, or Vegetable Beer
2nd William Jones - Cherry Bomb - 28C: Wild Specialty Beer

Best of Show – Beer

2nd - David Johnson - 2016 Lite Lager - 1A: American Light Lager

People's Choice

1st Beau Salois - Chocolate/Peanut Butter Stout Randalled Through Butterfingers

Homebrew Club of the Year - 3rd Place

ANNOUNCEMENTS, NEWS, ETC.:

If you have an announcement or know of a festival, dinner, beer event, or whatever you think may be interesting to fellow brewers, please let us know at RedEarthBrewers@gmail.com. We are always looking for things to include in the newsletter.

LINKS TO CHECK OUT:

[The Thirsty Beagle](#) Oklahoma Craft Beer Blog

[Tempest in a Tankard](#) Great reviews and history!

[Beer Is OK Podcast](#) for coverage of craft beer all over Oklahoma.

Visit Oktoberfest 2017 in Munich Germany (11 days/10 nights)
The travel opportunity of a lifetime

Highlights:

- Tour the oldest continuously operating brewery in the World—Weihenstephan, established in 1040AD
- Meet local German homebrewers and sample some of their brews
- Tour famous local Munich beer gardens and a variety of local restaurants
- Visit the Royal Castles of Bavaria
- Visit Hitler's Eagle's Nest in the Alps mountains above Berchtesgaden
- Travel by German Rail and visit Bamberg—Home of some of the World's best smoked beers
- Visit Salzburg Austria and the Sound of Music Lake District
- Travel the Romantic Road and visit the two most well preserved Medieval sites in Europe
- Visit the Holy Mountain—Andechs Brewery and Monastery
- Spend two days at the Munich Oktoberfest on the Theresienwiese (Theresa's Meadow) visiting Munich's Big 6 brewery tents



Maximum group size is 9 people to maintain a cozy, small group atmosphere. Two travel dates available:

First group—Departs USA September 10—Returns September 21

Second group—Departs USA September 28—Returns October 9

There is a \$250 (fully refundable) tour fee for guide services. Once air/hotel reservations are made, cancellation fees may apply for air transportation, hotel, and tours.

Don't miss out on the trip of a lifetime. Groups are filling up quickly. Please contact **Gary Shellman** at **405-823-1632** for details and more information.



**FOR ALL YOUR
HOMEBREWING NEEDS**

2916 N Pennsylvania Ave
Oklahoma City, Oklahoma

(405) 528-5193
www.thebrewshopokc.com



OCBF (Oklahoma Craft Beer Festival)
May 12th & 13th

<http://oklahomacraftbeerfestival.com/>



Etch Your Kettle

<https://byo.com/stories/issue/item/3113-etch-your-kettle-projects>

MCAB CHAMPIONSHIP XIX



Congratulations to these following members for qualifying for the 2016 MCAB Championship

David Johnson
Keith Wright
Ross Harper
Matt Conner
Ken Morris

Heads up! The XIX championship site will open in April and the competition will happen in May. You can view the competition site at: <http://masterhomebrewer.org/championship/>

Red Earth Brewing Challenge! Wheat Beer Brewing Challenge

For the May monthly meeting this year, we will showcase one of our Styles of the month: Wheat Beers, more specifically Weissbier. The goal is to try all the different ones and observe the differences.

Here is a Classic Weissbier recipe. "Harold-Is-Weizen" from *Brewing Classic Styles*
<http://brewqr.com/recipe/31375/brewing-classic-styles-harold-is-weizen-weizen-weissbier-recipe>

All Grain

- 50% Pilsner (Continental Pilsner)
- 50% Wheat Malt

-or-

Extract

- Wheat LME (65% wheat and 35% base malt)

13 IBU - Hallertau 4% AA 60min (approx .8oz/22.7g)

O.G 1.050

5% ABV

Mash: 152F



Photo © Brewers Association

For this challenge, pick either all grain or extract. You must hit (or be within a few points of) the target O.G. 1.050 (you can come up with your own percentages/grain bill) and the target IBU: 13. You may choose whatever hop you wish, and whatever yeast you wish. You may also do decoctions if you wish. You may mash at whatever temp you wish.

Requirements: **Must** disclose the recipe at the time of tasting. You must specify all vital statistics, grain bill, hop(s) used, yeast strain and fermentation temp/schedule, mash temp or other specific brewing steps used to produce the Weissbier. This will be done by filling out the BJCP Entry form since it has all the fields we want to see. Bring 1gal to the May club meeting. This will NOT be a judged event. Participants will receive 2 extra points toward Club Member Of The Year when you sign in.

THE BREW SHOP has also specifically designed kits for this challenge:

All Grain Wheat Beer Challenge 5 Gallon Kit = \$16 (includes 5.6# Briess Pils, 5.6# Briess Wheat malts and 1 oz of Hallertau Mittlefrau hops. Choice of yeast to include white labs = \$7, Safbrew WB06 = \$3.99 or other yeast as desired.

Extract Wheat Beer Challenge 5 Gallon Kit = \$25 (includes 2 - 3.3# cans of Briess Bavarian Wheat LME and 1 oz of Hallertau Mittlefrau hops. Choice of yeast to include white labs = \$7, Safbrew WB06 = \$3.99 or other yeast as desired.

They can also adjust the ingredients on all grain to make smaller or larger batches and will give the same discount deal. On extract we could do a 2.5 gallon batch kit as well.