



RED EARTH BREWERS

News You Can Use

July 2017

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Refractometers are awesome!

Consider the option! Read this great article about how to use one

<http://beersmith.com/blog/2010/11/02/how-to-use-a-refractometer-brix-and-beer-brewing/>

STATS:

Current Member Count: 108
Average Meeting Attendance: 45

CHECK US OUT!

You can find us on the web

www.redearthbrewers.com

- or -



JULY MEETING

Our club meeting will be on Thursday, July, 20th 2017 at **Oklahoma Beer Imports (OBI)**. [\[421 N. Portland Ave\]](#) in Oklahoma City from 7:00 to 9:00 pm.!

Please enter through the "Employee Entrance" to the south of the main doors (follow the signs). Please try to be at the meeting by 7:00 pm because you must be buzzed in, and we don't want anyone to miss out on the meeting playing doorman.

- Style Families of The Month
 - **IPA**
 - 12C. English IPA
 - 21A. American IPA
 - 21B. Specialty IPA
 - Belgian IPA
 - Black IPA
 - Brown IPA
 - Red IPA
 - Rye IPA
 - White IPA
 - 22A. Double IPA
- Tech Talk: Souring A beer – LukE Hadsall

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.

- **July 6th:** [Pub W - Southside, Oklahoma City, OK 73170 ...](#)
[MAP](#)
- **Aug 3rd:** [Oak & Ore, Oklahoma City, OK 73106 ...](#)
[MAP](#)

UPCOMING EVENTS

- **July 6th:** REB Happy Hour @ Pub W S. May OKC, 6:30PM – 9:00PM
- **July 15th:** Stonecloud Brewing Co. Grand Opening: 12-9PM
- **July 20th:** REB Monthly Meeting @ OBI (OKC) 7-9PM
- **Aug 3rd:** REB Happy Hour @ Oak & Ore Plaza District OKC 6:30-9PM
- **Sept 15th:** Oklahoma State Fair Homebrew Competition Judging & Awards Ceremony
- **Sept 24th:** Mesta Festa in Mesta Park
- **Sept 29th:** Zoo Brew 2017
- **October 14th:** BJCP Tasting Exam, Tulsa. Contact [Pete Polczynski](#) to sign up.

2017 OK State Fair Homebrew Competition



We're underway!

This year's [Oklahoma State Fair homebrew competition](#) is underway, so start brewing and let's take home the prizes!

<http://www.okstatefair.com/sites/default/files/17HomeBrewGuide.pdf>



- AHA/BJCP Sanctioned
- Registration Opens: July 1st, 2017 [Here](#)
- Registration deadline: August 15th, 2017 at 5:00 p.m.
- Delivery: All entries must be delivered to the Administration Building at State Fair Park between 9:00 a.m. and 5:00 p.m. between September 4 - 8, 2017.
- Entry Fee: \$5 per entry
- Entry Cap per brewer: 5
- Competition Entry Cap: 200

In addition, we will be looking for lots of help. Please contact us via email redearthbrewers@gmail.com if you are interested in being part of the competition staff this year.

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.

- [Upcoming BJCP Sanctioned Competitions](#)

REB@



Here is how it works: Donate a keg of your brew (or more), get entry to the event. In many cases, you will also be allowed a +1. We want to show that REB is the premier homebrew club of OKC. We want to be invited to local events, and in order to do so, we have to put our best foot forward. Space is limited in most cases.

You can send us a message via [facebook](#) or email (redearthbrewers@gmail.com) if you are interested in participating at one of these events.

**** You MUST have your ABLE License on your person to pour ****

Mesta Festa - on Sept 24th:

Sunday, September 24 at 12 PM - 6 PM
In [Mesta Park](#)

Contact redearthbrewers@gmail.com if you are interested in volunteering.



**FOR ALL YOUR
HOMEBREWING NEEDS**

2916 N Pennsylvania Ave
Oklahoma City, Oklahoma

(405) 528-5193
www.thebrewshopokc.com



<https://www.homebrewersassociation.org/support-the-aha/?promo=Red-Earth-Brewers-Homebrew-Club>



Congratulations Brandon Jones and Julie Bennet!!
For their bronze medal win at NHC for their Cream Ale



Build a Temp Controller

<https://www.homebrewersassociation.org/pimp-my-system/build-temperature-controller/>

2ND QUARTER CLUB COMPETITION RESULTS

- 1st **Chad Medford** *Weissbier* (Weissbier)
- 2nd **Nicholas Hodge** *Double Orange Wit* (Witbier)
- 3rd **Justin Wilson** *Berliner On Brett* (Berliner Weisse)



Congratulations to Ross Harper and The Angry Scotsman Milestone

June 23rd 2017, marked a major milestone for ASB as one of our very own Red Earth Brewer members moves forward on opening his brewery. They signed the lease on their new home at 704 W Reno Avenue. We can't wait to rush through the doors in "Angry" fashion to get the great beer behind the bar!



Yeast or Fermentation Terms

Clean fermentation profile – the quality of having very low to no yeast-derived fermentation by-products in the finished beer, typically implying that there are no esters, diacetyl, acetaldehyde, or similar components, except if specifically mentioned. A shorthand for saying that the long list of possible fermentation by-products are not present in significant or appreciable quantities (barely perceived trace quantities at the threshold of perception are typically acceptable, nonetheless).

Pome fruit – apple, pear, quince. The botanical classification contains other fruit, but these are the common ones we mean.

Stone fruit – fleshy fruit with a single pit (or stone), such as cherry, plum, peach, apricot, mango, etc.

Brett – shorthand term for *Brettanomyces*, an attenuative genus of yeast that often is used to produce fruity or funky complex flavors (leather, sweat, funk, etc.) in fermented beverages. Literally means “British fungus” and is often associated with qualities produced during barrel aging. Common species used in brewing include *B. bruxellensis* and *B. anomalus*, although they are sometimes known by other names; several strains exist with very different profiles (as with *S. cerevisiae*). May be used as a primary fermentation or secondary fermentation strain.

2015 BJCP Style Guide – Glossary - pg. ix.



RED EARTH MERCHANDISE - 20% OFF

We have hat, shirts, bottle openers, branded bombers, and glassware! You can pick up some of this great stuff at the July Meeting!

Hats: ~~\$10~~ \$8

Bottle Openers: ~~\$4~~ \$3.20

Glassware: ~~\$6~~ \$4.80

Bombers: ~~\$3~~ \$2.40

T-Shirts: ~~\$20~~ \$16

Long-Sleeve: ~~\$25~~ \$20

Unisex Tanks: ~~\$20~~ \$16

Women's Cut : ~~\$10~~ \$8

Officer Elections are in September



Hello members! It is that time again to start thinking about the opportunity to become more involved with Red Earth Brewers. Bring your ideas to greater heights and put your name in for one of these great positions to assist in Red Earth Brewers continued growth. We have 3 positions open for election this year, **President**, **Secretary/Treasurer**, and **Member-At-Large**. Voting will be held at the September monthly meeting. If you are paid member, you can submit nominations to: redearthbrewers@gmail.com

You can also find a copy of the Red Earth Brewers ByLaws -> [here](#)