



RED EARTH BREWERS

News You Can Use

redearthbrewers@gmail.com

April 2022

Next REB Happy Hour:



Thursday, April 7th, 2022, 6:30 pm – 9 pm
Angry Scotsman Brewing Co.
[704 W Reno Ave, Oklahoma City, OK 73102](https://www.angryscotsmanbrewing.com/)

This month's Happy Hour will be at Angry Scotsman Brewing Co in OKC.

Happy Hour 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.

Next Monthly Meeting:



**IT'S OFFICIAL
MONTHLY MEETINGS ARE MOVING TO
THE THIRD TUESDAY. YES!! YOU READ
THAT RIGHT - TUESDAY!**

TUESDAY, April 19th, 2022, 7:00 pm – 9 pm
Vanessa House Brewing Co.
[118 Northwest 8th Street, OKC](https://www.vanessahousebrewing.com/)

>> Styles of the month will be: **Sour Ales**

- 23A. Berliner Weisse
- 23B. Flanders Red
- 23C. Oud Bruin
- 23D. Lambic
- 23E. Gueuze
- 23F. Fruit Lambic
- 27. Historical Beer (Gose)

>> Philly Sour Challenge Showcase (See below)

**PLEASE REMEMBER TO SIGN IN
DON'T FORGET YOUR TASTING GLASS!**



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2022 RED EARTH BREWERS SPRING BREW OFF



The entries are in! They are sitting in cold storage at OKC Cider Co. and Skydance Brewing Co! They are eagerly waiting for you to judge them, so we can find out who walks away as this year's Spring Brew Off Champion! Will it be you!

But first! We need your help! We need judges. If you are interested, please register [here](#).

Spring Brew off Judging Sessions:

- Session #1: OK Cider Co, Wednesday, March 30th, 6:00 PM, CDT.
- Session #2: OK Cider Co, Tuesday, April 5th, 6:00 PM, CDT.
- Session #3: Skydance Brewing Co, Wednesday, April 6th, 6:00 PM, CDT.
- Session #4: Skydance Brewing Co, Sunday, April 10th, 6:00 PM, CDT.
- Session #5: Skydance Brewing Co, Wednesday April 13th, 6:00 PM, CDT.



When all that is over, it will be time to find out the winners and hand out the hardware! Join us for the **Awards Ceremony - April 23rd, at 12:00pm at Skydance Brewing Co.**



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Featured Brewer

Tim Bickel



Each month we feature one of our brewers. This month, our featured brewer is Tim Bickel. Tim has won numerous awards for his beer, and most recently won a Stein at Bluebonnet Brew off. Tim also serves as an officer on the Red Earth Brewer's board as club Treasurer. Here is a little more about Tim and his craft beverage journey.

Occupation: Finance Manager

Years Brewing: 3 years total; 2 years all-grain

What is the name of your home brewery? Sleeping Dogs Brewery

What are your favorite styles to brew? Right now, I'm really enjoying kettle sours; they are very technical, and process driven. However, brewing has taught me to appreciate different styles, so it's fun to explore different recipes.

What got you into brewing? I had a friend sell me some equipment and extract kit several years ago. After putting it off for a few years, I figured that I should either start brewing or sell it. After that I was hooked.

Current Brewing Rig: I started brewing with extract kits, then moved to BIAB (Brew In A Bag). Now, my current rig:

Hot Side: I primarily run a 2 vessel RIMS setup with 20gal Mash Tun and either 15gal or 30gal BK depending on recipe and quantity. I started with full volume mashes and just recently added an HLT to sparge to increase efficiency.

Cold Side: I made the switch to stainless steel this past summer with the addition of a DIY glycol chiller I built. I have a 14gal SS Brewtech Chronical, a 8gal Delta Brew Systems bucket and a 7gal SS Brewtech Brew bucket. I also just added a dedicated 14gal uni-vessel for my kettle sours.



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What Brew Day Rules do you follow?

1. Don't rush through the process
2. Don't sweat the small stuff
3. Only drink from sample glasses and only after the mash is stable
4. At the end of the day, whether you've had a good brew day or a frustrating one; whether you hit your numbers or not, you will still have beer!

Most influential brewing tip you learned: You don't have to spend a lot of money to make good beer. Most of my equipment is either DIY or secondhand.

Your tip for new brewers just getting started: Wow, there are so many, but I will say that no matter your skill level, or your set up there are 5 things you can do that cost little to no money.

1. Practice good cleaning and sanitization procedures. Nothing will ruin a beer faster.
2. Bad water = bad beer. Take care of your water supply
3. Limit oxygen on the cold side. Certain styles are very susceptible to oxidation
4. Fermentation Temperature Control. Yeast work their best at certain temps. This one does require some investment, but there are many ways to do this to limit cost.
5. And lastly...patience.



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What's on tap at your brew house right now:

1. My Brother Numsei - Belgian Golden Strong
2. Cool Runnings Tropical stout (collab w Hodgepodge)
3. Wall Wrecker - Kettle sour flavored w Kool-aid
4. Westend Pils - German Pils
5. Elevator Pass - Hazy Pale ale
6. Up Dog - Amber Ale

TECH TALKS



Did you know! Members who lead a discussion of brewing or beer styles receive points towards Brewer of the Year or Club Member of the year.

Do you have a topic you would like to learn more about! Let us know! Send an email to redearthbrewers@gmail.com or message us directly.



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Philly Sour Brewing Challenge



- Brew a beer using Philly Sour Yeast.
- Bring the beer to the April Meeting for all to taste.
- Record and have ready to present your brewing Data
- Target Style / O.G. / F.G. / IBU / Grain Bill / pH (we can take a reading at the meeting) / etc...

[Brewer of the Year](#) Points (2) will be given for those who participate.

Upcoming Events

2 Apr	The Brew Shop – Homebrewing Class @ Lively Beerworks: Tickets
7 Apr	REB Happy Hour @ Angry Scotsman Brewing Co.
19 Apr	REB Monthly Meeting @ Vanessa House Brewing Co.
23 Apr	2022 Spring Brew off Awards Ceremony @ Skydance Brewing 12 pm
30 Apr	Hoppy Camper Expo @ 1 Twin Cedar LN, Guthrie, OK 73044 3 pm-7 pm If anyone else is interested in signing up as a homebrewer please contact Cody at cody@centralokcamp.org ASAP!

Recent Winners

Name	Medal	Beer	Comp
Tim Bickel	Gold	Gose	Bluebonnet Brew-Off
Brandon Jones	Silver	Wheatwine	Bluebonnet Brew-Off
Chad Medford	Bronze	Marzen	Bluebonnet Brew-Off
Deb Prichard	Silver	Pepper Schwarzbier	Bluebonnet Brew-Off
Keith Wright	Bronze	Munich Helles	Bluebonnet Brew-Off
Keith Wright	Silver	American Wheat	Bluebonnet Brew-Off
Keith Wright	Gold	English Porter	Bluebonnet Brew-Off
Keith Wright	BOS	English Porter	Bluebonnet Brew-Off



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Congratulations!!



Congratulations to Keith Wright for his Best-of-Show at the 2022 Bluebonnet Brew-Off! Keith's English Porter was picked 1st out of 1,068 beer entries from all over the country. Keith adds to an incredible list of brewing accomplishments, and once again proves he is one of the best brewers in the entire country!

Upcoming Competitions

Celtic Brew Off (Entries Due 9 Apr) Sign Up	Registration opens 14 Mar
WHO Brews It? (Entries Due 17 Apr) Sign Up	Registration is open
National Homebrew Competition (Entries Due 3 Jun) More Info	Registration opens 22 Mar
Maltose Falcons's Mayfaire (Entries Due 21 Apr) Sign Up	Registration is open
BJCP Competition Calendar	



**Join the AHA Today!
Lots of good perks.**

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

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.



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CHECK US OUT!

You can find us on all the social media outlets – Stay Informed!



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