

## News You Can Use

redearthbrewers@gmail.com

June 2022

#### **Next REB Happy Hour:**



Thursday, June 2nd, 2022, 6:30 pm - 9 pm **Crossed Cannons Brewery.** 

333 W Boyd St, Norman, OK 73069

That evening, Beau will be cooking up a Smoked Chicken Taco Plate: 2 tacos, rice, black beans, and a side of salsa for just \$10!!!

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.

STATS:

Current Member Count: 101 Average Meeting Attendance: 35

#### **Next Monthly Meeting:**



TUESDAY, June 21st, 2022, 7:00 pm - 9 pm Frenzy Brewing Co.

15 S Broadway, Edmond, OK 73034

>> Styles of the month will be **Bocks & Pilsners** 

- 4C. Helles Bock
- 6C. Dunkles Bock
- 9A. Doppelbock
- 9B. Eisbock
- 3B. Czech Premium Pale Lager
- 5D. German Pils
- 27. Historical Beer (Pre-Prohibition Lager)



MERCH!!! We will be bringing Red Earth Merch for sale! We will be able to take cash or card for T-Shirts, Bottle Openers, Glassware, and other things!!!

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

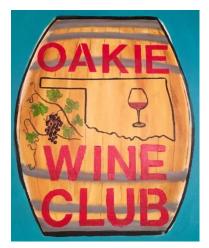


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Upcoming Events				
Jun 2	REB Happy Hour @ Crossed Cannons Brewery. (Norman) 6:30pm – 9pm			
Jun 5	Must Share with OK Cider Co. (Downtown OKC) 12pm (Must be a member)			
Jun 18	2nd Annual Oklahoma Brewers Fest (Chickasaw Bricktown Ballpark) 12pm-8pm			
Jun 21	REB Monthly Meeting @ Frenzy Brewing Co. (Edmond) 7pm – 9pm			



Did you know Oklahoma also has a wine club? If you have ever been interested in all things wine, from making it to learning all the interesting nuances of wine and wine making, you should check out our friends in the OKIE WINE CLUB.

They generally meet every second Tuesday of each month. You can contact them directly via email oakiewineclub@gmail.com.

Check them out on facebook as well:

https://www.facebook.com/groups/829171557193051



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### Featured Brewer

### **Keith Wright**



Each month we feature one of our brewers. This month, our featured brewer is Keith Wright. Keith is one of Oklahoma's most accomplished brewers. He has more awards than we could count, much less fit in the picture, and more knowledge on brewing than most can fit in their brain. Here is a little more about Keith and his craft beverage journey.

Occupation: Retired Telecom Engineer

Home Brewery Name: Pete's Brewery

Years Brewing: Approx. 28 years. The first beer I brewed was in college in 1959, the second drinkable beer was brewed in 1994. The first beer was made with Blue Ribbon Malt and Fleischmann's bread yeast in my mother's pickle crock.

What are your favorite styles to brew? all styles of Lagers, Porters, and beers that My wife of 60 years likes to drink.

What got you into brewing? I Like beer and providing beer for camp outs for my PECKERWOOD FRIENDS and other social events (Grand Daughter's Wedding Reception).

**Current Brewing Rig:** My brewing set up is mostly homemade. Natural gas-fired three-burner cooker. Creating the brewing equipment has been the most fun of the brewing hobby. Good temperature control is important for proper fermentations. Study the brewing process and use your creative skills to make the equipment to produce it.

#### What Brew Day Rules do you follow?

Take time to plan the day before, making sure you have everything you need on brew day. Don't drink beer





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while you are brewing. I have some funny but disastrous stories about things that can happen if you do.

Most influential brewing tip you learned: Be fanatical about cleanness and sanitizing after the boil. An old peckerwood friend who made really good wine out of wild grapes that grow along the Red River was asked what his secret was to making good wine. Said that he was a stickler for cleanliness. He always was sure to blow the gnats out of the siphoning hose.

Your tip for new brewers just getting started: Start with simple extract brewing to learn the basics, then if you like the results, progress to all-grain brewing to perfect your beer. Try entering some beer competitions. The feedback will help improve your beer. Get a copy of the BJCP Guidelines and a good beer computer software program. You can create some award-winning beers. The

guidelines tell what to put in a particular beer style. I have had far more luck in beer contests using this method than using recipes from clone beer books.

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

Munich Lager, English Porter, American Wheat, Scottish ale Export, American Lager



#### **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 or message us directly.



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### **COMPETITION INFORMATION**

Recent Winners				
Name	Medal	Beer	Comp	
Tim Bickel	Silver	Oatmeal Stout	Hogtown Brew-Off	
Deb Prichard	Gold	Rauchbier	Colorado State Fair	
Marc Prichard	Bronze	English Porter	Colorado State Fair	

Upcoming Competitions				
Summer Smash (Entries Due 8 Jun) Sign Up	Registration is open			
Spirit of 76 (Entries Due 18 Jun) Sign Up	Registration is open			
Orpheus Meadfest (Entries Due 26 Jun) Sign Up	Registration is open			
Fermentation Frenzy (Entries Due 15 Jul) Sign Up	Registration is open			
BJCP Competition Calendar				



#### 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!







www.redearthbrewers.com