



RED EARTH BREWERS

News You Can Use

redearthbrewers@gmail.com

March 2022

Next REB Happy Hour:



Thursday, March 3rd, 2022, 6:30 pm – 9pm
Roughtail Brewing Co.
[320 W Memorial Rd, Oklahoma City, OK 73114](https://www.rougntail.com)

This month's Happy Hour will be at Roughtail 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:



Thursday, March 17th, 2022, 7:00 pm – 9pm
Skydance Brewing Co.
[1 N.E. 7th St. Suite A, Oklahoma City, OK](https://www.skydancebrewing.com)

Styles of the month will be: *Pale Ales*

- 1C. Cream Ale
- 5B. Kölsch
- 12A. British Golden Ale
- 12B. Australian Sparkling Ale
- 18A. Blonde Ale
- 18B. American Pale Ale
- 24B. Belgian Pale Ale
- 25A. Belgian Blond Ale
- 25B. Saison
- 26A. Trappist Single

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



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Featured Brewer

Burt Renard



Each month we feature one of our brewers. This month, our featured brewer is Burt Renard. Burt is not only a highly accomplished beer brewer, but Burt is one of the best mead makers in all the land. If you are interested in making mead, this is the brain you pick. Here is a little more about Burt and his craft beverage journey.

Occupation: Retired

Years Brewing: 34 years

What are your favorite styles to brew? Mead and Belgian styles

mainly.

What got you into brewing? Graduated to “real beer” after being stationed in the UK. I bought my first homebrew kit from Boot’s Chemist in 1987 and the rest is history. Won my first competition in 1995 with an Alt beer.

Current Brewing Rig: Fermenters only for mead and downsized from a 15-gal 3 vessel system to a single vessel BIAB for beer.

What Brew Day Rules do you follow? Start prepping early (like the day before brew day) and sanitize, sanitize, sanitize!

Most influential brewing tip you learned: Brew what you like to drink!

Your tip for new brewers just getting started:

- Don’t be intimidated and ask for advice from experienced brewers.
- Enter your brews in competition for honest feedback. Your friends will not usually do that!

What’s on tap at your brew house right now: Mead, no beer at the moment because I didn’t have room in my kegerator. Wildflower Traditional, Lehua Blossom, Lemon Blossom, Zambian Wildflower, Spiced Bochet, Cherry Vanilla, Blackberry/Huckleberry, Banana/Cinnamon, Merlot Pymment, Reisling Pymment, Raisin Nutmeg,





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Ginger/Lime/Anise, Mesquite Blossom, Marmelihero Blossom, Cali Sage, Colorado Wildflower, Orange Blossom/Raspberry. Bulk aging now is Bochet, Raisin/Nutmeg, Alfalfa. Clover, Sesame, and A big multi-berry batch with Strawberry, Blueberry, Raspberry and Blackberry.

BURT'S TRADITIONAL ORANGE BLOSSOM MEAD RECIPE

Ingredients:

HONEY

12 lb. (5.44 kg) Orange Blossom Honey

WATER

2.5 gal. (9.5 L) RO or spring water, UV treated

YEAST

15 g *Lalvin 71B*

ADDITIONAL ITEMS

20 g *GoFerm*

10 g *Fermaid-O*, divided into three additions

Yield: 3 US gal (11.4 L)

Directions:

Rehydrate yeast in *GoFerm* and about 350 mL water at 100°F (38°C) and let sit for 15 minutes. Mix the honey with water using a wine whip and add O₂ with a sintered stone for 60 seconds.

Temper the yeast and *GoFerm* solution with about 50 mL of must every 5 minutes until it is within 10°F (6°C) of desired pitch temperature. In the first 24 hours, add another 60 seconds of O₂ and ⅓ of the *Fermaid-O*. On day 3, add ⅓ of *Fermaid-O*, and then add the remaining ⅓ on day 5. Be sure to vigorously wine whip twice a day in first 72 hours to degas. After the third day, I try to not form a convex cone so as to not draw O₂ into the must, but I do continue to stir for at least 7 days.



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TECH TALK - BEERSMITH Q & A



March 1st 7:00pm – 8:30pm

Do you use BeerSmith for your recipes? Do you have questions about the software? Join us for an online Q&A session focused on BeerSmith.

Hosted by: Nicholas Hodge

Google Meet Link: <http://meet.google.com/wvz-gryt-nkg>

Broke Brewing Wort-Share Project





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Broke Brewing Wort-Share Project

Members: Remember to sign-up for the Wort Share project with Broke Brewing Co. Message us on facebook or email us: redearthbrewers@gmail.com for a link to the sign-up sheet.

- You will receive 5 gallons of wort (very low IBU pale ale base).
- You can take it home and simply pitch your yeast, or you can play with it and turn it into something totally different (make a stout, or sour beer).

We will be returning to Broke Brewing Co for a contest. The winner will get to brew a collaboration beer with Broke Brewing Co. to be released in the taproom.

Upcoming Events

3 Mar	REB Happy Hour @ Roughtail Brewing Co.
12 Mar	Broke Wort-Share Project Pickup 10:30 AM @ Broke Brewing Co.
17 Mar	REB Monthly Meeting @ Skydance Brewing Co.
30 Apr	Hoppy Camper Expo @ 1 Twin Cedar LN, Guthrie, OK 73044 3pm-7pm 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
Alan Roten	Bronze	Jalapeno Kolsch	KCBM 2022
Chad Medford	Bronze	Berry Cider	Sweetheart's Revenge
Chad Medford	Bronze	Peach Sour	KCBM 2022
Chad Medford	Silver	Baltic Porter	Sweetheart's Revenge
Chad Medford	Silver	Peach Sour	Sweetheart's Revenge
Chad Medford	Bronze	Baltic Porter	IBU Open
Dan DeKalb	Bronze	Dark Mild	Sweetheart's Revenge
Deb Prichard	Bronze	Schwarzbier	Sweetheart's Revenge
Deb Prichard	Bronze	American Blonde	Sweetheart's Revenge
Deb Prichard	Bronze	Schwarzbier	IBU Open
Deb Prichard	Bronze	Blonde Ale	IBU Open
Marc Prichard	Bronze	Brown Ale	Sweetheart's Revenge
Marc Prichard	Silver	Brown Ale	KCBM 2022
Marc Prichard	Silver	Belgian Golden Strong	Reggale and Dredhop
Marc Prichard	Gold	Brown Ale	IBU Open
Tim Bickel	Silver	Oatmeal Stout	Sweetheart's Revenge



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Tim Bickel	Silver	Oatmeal Stout	KCBM 2022
Tim Bickel	Silver	American Amber	PA Homebrew Open

Upcoming Competitions

REB Spring Brew off (Entries due 25 Mar) Sign Up	Registration is open
Boot Brew Fest (Entries Due 4 Mar) Sign Up	Registration is open
Drunk Monk Challenge (Entries Due 4 Mar) Sign Up	Registration is open
TRASH XXX – 2 nd Try (Entries Due 5 Apr) Sign Up	Registration is open
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



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.



2916 N Pennsylvania Ave
Oklahoma City, Oklahoma

(405) 528-5193
www.thebrewshopokc.com

CHECK US OUT!

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



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