



RED EARTH BREWERS

News You Can Use

redearthbrewers@gmail.com

May 2022

Next REB Happy Hour:



Thursday, May 5th, 2022, 6:30 pm – 9 pm
Core 4 Brewing Co.
[7 N Lee Ave, Oklahoma City, OK 73102](http://7NLeeAve.com)

This month's Happy Hour (Cinco De Mayo) will be at Core4 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:



TUESDAY, May 17th, 2022, 7:00 pm – 9 pm
OK Cider Co.
[705 W Sheridan Ave, Oklahoma City, OK 73102](http://705WSheridanAve.com)

>> Styles of the month will be: **Wheat Beers**

- 1D. American Wheat Beer
- 10A. Weissbier
- 10B. Dunkles Weissbier
- 10C. Weizenbock
- 24A. Witbier

>> Details of the Cider Project

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

Upcoming Events

5 May	REB Happy Hour @ Core4 Brewing Co. 6:30pm – 9pm
7 May	AHA Big Brew Day @ Broke Brewing Co. 9AM
7 May	Wort Share Return @ Broke Brewing Co. 12pm
17 May	REB Monthly Meeting @ OK Cider Co. 7pm – 9pm
21 May	F.O.A.M Iron Brewer (Tulsa) @ High Gravity 9am



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Featured Brewer

Dan DeKalb



Each month we feature one of our brewers. This month, our featured brewer is Dan DeKalb. Dan has won numerous awards for his beer, and collaboration brews with various breweries. He even has a collaboration beer on tap at Beer Is Good Brewing Co. Here is a little more about Dan and his craft beverage journey.

Occupation: Engineer

Years Brewing: 12

What are your favorite styles to brew? English Ales

What got you into brewing? A friend invited me to help him brew an extract kit.

Current Brewing Rig: I use the Blichmann Top Tier that I won at an REB silent auction (I was told it had been donated by one of the owners of Vanessa House). The boil pot doubles as a hot liquor tank. I use one pump to lift hot water to the mash tun and additional water to the sparge bucket later relying on gravity for everything else. I mash with an IGLOO style water cooler. I use a BSG bucket for the sparge water later becoming the fermenter having utilized the sparge water as the final sanitization.



What Brew Day Rules do you follow?

1. Wear my REB shirt.
2. Start very early in the morning.
3. Listen to jazz.
4. Make notes on EVERYTHING and track everything in spreadsheets.
5. Check pH and gravity at every stage.
6. Hook the wort chiller to a garden hose and lawn sprinkler. There's no sense in wasting the water at the curb. Besides, the sod loves warm water!!!



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7. Except for a splash of bourbon on 4 ounces of the initial running from the mash, no alcohol consumption until the yeast is pitched.

Most influential brewing tip you learned: “The most important ingredient is patience.”

Your tip for new brewers just getting started: Ask lots of questions and lean on your fellow brewers for input. Brewers are incredibly supportive of each other. Even during competitions, brewers want everyone to brew fantastic beer. I believe this is done with the anticipation you will eventually be sharing your beer!!!!



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

1. Old English Ale
2. English Porter w/ Maple
3. American Pale Ale
4. Oktober Fest
5. Cravin' – Vienna Lager (BiG Taproom Release)





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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.

Recent Winners			
Name	Medal	Beer	Comp
Alan Roten	Bronze	Belgian Dubbel	Spring Brew-Off
Alan Roten	Bronze	Jalapeno Kolsch	Spring Brew-Off
Brandon Jones	Silver	Wheatwine	Spring Brew-Off
Brandon Jones	Silver	Red IPA	Spring Brew-Off
Chad Medford	Silver	Baltic Porter	WHO Brews It
Chester Hendershot Brittany Hendershot	Bronze	New Zealand Pils	Spring Brew-Off
Deb Prichard Marc Prichard	Bronze	Schwarzbier	Spring Brew-Off
Deb Prichard Marc Prichard	Silver	American Porter	Boot Brew Fest
Gail Shore Dan Shore	Bronze	Milk Stout	Spring Brew-Off
Kelly Cobble Ken James	Gold	Belgian Blonde	Spring Brew-Off



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Kelly Cobble Ken James	Silver BOS	Belgian Blonde	Spring Brew-Off
Ken Morris	Gold	Vanilla Coconut Porter	Spring Brew-Off
Marion Hodge	Gold	Tropical Stout	Spring Brew-Off
Marion Hodge	Silver	Baltic Porter	Spring Brew-Off
Nick Hodge	Silver	Wild Specialty Beer	Spring Brew-Off
Tim Bickel	Gold	Wild Specialty Beer	Spring Brew-Off
Tim Bickel	Silver	Wild Specialty Beer	Boot Brew Fest
Tim Bickel	Silver	Oatmeal Stout	WHO Brews It
Tim Bickel Nick Hodge Marion Hodge	Silver	Tropical Stout	Garden State

Upcoming Competitions

Feast of Saint Arnold (Entries Due 20 May) Sign Up	Registration is open
NBA Sour Times (Entries Due 31 May) Sign Up	Registration is open
National Homebrew Competition (Entries Due 3 Jun) More Info	Registration is open
Summer Smash (Entries Due 8 Jun) 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!



www.redearthbrewers.com