



# RED EARTH BREWERS

## BREW NEWS YOU CAN USE

SINCE 2010

NOVEMBER 2023

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#### Happy Hour:



**MADHOPPER BREWING**

Thursday, Nov. 2, 2023

6:30-9PM

#### Monthly Meeting:



**BEER IS GOOD (NORMAN)**

**(Scale-Up Competition)**

Tuesday, Nov. 21, 2023 7-9PM

## Learn To Homebrew Day

### *Events To Be Hosted By The Brew Shop and Nick & Heather Hartley*

In 1999, Learn To Homebrew Day was established as the first Saturday in November by the American Homebrewers Association to promote the most rewarding and delicious activity of all time—homebrewing. Beer lovers worldwide are invited to brew, share their knowledge, and celebrate the hobby of homebrewing annually.

This year's event will be November 4, 2023. Two different REB members will be hosting Learn To Homebrew events this year: **The Brew Shop**/Gail & Dan Shore will be hosting at the store located at 2916 N Pennsylvania Ave, OKC from 9am-12pm. They will be brewing a 5-gallon batch and, of course, tasting some beer in the process. This event is free and open to the public.

Nick & Heather Hartley will be opening their home specifically for first-time brewers who haven't had a chance to experience this wonderful hobby. They have set up an event page on Facebook. Please look to their event posting for details on address and time.

This year's official recipe is the SMaSH Sensory Blonde Ale. This recipe is available via the AHA website:

***homebrewersassociation.org.***

If any members plan on hosting an event or just brewing this year's recipe, please feel free to reach out or post an event on the REB Members Facebook Page.



## Hot Off The Prez

Hello Red Earthers!

What a great past month we've had! Festival season is upon us and we have two successful club showings in the books.

Zoobrew 2023, my first big pouring event to coordinate, was an outstanding success. We had 18 club members pouring with almost 40 beers, ciders, and other beverages being served. And while I was a little frantic and my nerves were fried, you all pulled it off without a hitch.

As innumerable visitors came through tasting our wares, I was so proud to hear all of their glowing reviews of our offerings. But even better was when I took a short break and walked around the festival and overheard all of the people who were raving about the "homebrewers" tent and making plans to go back for another taste.

These adorations were especially a source of joy because I knew those people didn't know I

was there to overhear their comments. We all know it's one thing for someone to tell you how much they enjoy your beers when they are standing in front of you, but it's quite another thing when they are telling their friends when they don't know you are listening.

So kudos to all of you who participated in Zoobrew this year!



OkBio Brewfest was another great time! While the crowd was much smaller than Zoobrew; OkBio offered up an opportunity to really spend time and talk to each of the individuals that came through to sample our

beers.

Again, glowing reviews resounded throughout the evening and our REB pourers were skillful in sharing their knowledge and passion with the festival goers. We even found some time to have some fun too.



## FOAM CUP ENTRY DROP-OFF

The Brew Shop has graciously donated space for us to drop off entries for delivery!

Tim Bickel and John Smith will be picking up Foam Cup entries from The Brew Shop on Friday morning, November 3<sup>rd</sup>, 2023 and driving them to High Gravity in Tulsa.

Please have your entries dropped off no later than Thursday, November 2<sup>nd</sup> by 5:30pm.

Remember to double check that your bottles and labels are secure. Also, Foam Cup requests that you include a copy of your paid receipt with your entries.

## SHOUT-OUT TO

## THE BIG FRIENDLY AND SKYDANCE!

As most may know by now, The Big Friendly and Skydance have graciously donated used wooden booze barrels to REB. These beautiful barrels were picked up and delivered to the home of Sean McCanne to be turned into fine tap handles that will be presented to winners at Spring Brew Off 2024.

We can't say thank you enough to our brewery partners who continue to show their support for REB; but we would sure like to try. Next time you are in either taproom, I would ask you to please make a special effort to say thank you.



## SPEAKING OF BARRELS...



Our Bourbon Barrel Aged project is well underway in the planning. Tim Bickel, Treasurer; and Sean McCanne, Competition Coordinator; are hammering out the final details on the competition for the winning recipe for an Imperial Stout which will be brewed to fill the barrel. We will present those details as soon as possible.

What can you do in the meantime, you ask?

**START BREWING those Imperial Stout recipes NOW!**

Winning recipes will be tasted and judged by our BJCP Class participants and the winner will be announced at the Christmas Party!

Nick Hodge is working on getting the BCOEM site set up for the entries and will go online soon. But don't wait to start brewing! More details coming soon!





# STANDING COMMITTEES ROLLED OUT AT OCTOBER MEETING

As part of our new president's initiative to increase volunteerism and participation within REB; new standing committees were developed and announced to the membership during our October monthly meeting hosted by Vanessa House.

These committees will serve a 1-year term and will assist the REB Board of Directors in carrying out the many functions of our club. Committees include: Competition, Education, Events, and Communications/Membership.

Committees are required to meet at minimum once a quarter. Respective committees will cover everything from Christmas party planning, Spring Brew Off, membership management and social media, as well as community outreach and BJCP classes.

Numerous members have signed up for committee assignments at the meeting, however, if you missed the meeting, we still have a few slots left. If you are interested in serving the club, please reach out via email: [redearthbrewers@gmail.com](mailto:redearthbrewers@gmail.com) or to any board member.



## BiG Scale-Up

### Irish & Scottish Styles – BJCP Styles 14 & 15

This year's scale up with Beer Is Good Brewing (BiG) will be held at the meeting, Tuesday, November 21<sup>st</sup> in Norman. Please bring a growler to share on the table for member tastings and another growler for the BiG judges.

Winner will be selected and a brew date will be determined for a release around St. Patrick's Day. You still have time to brew so I hope to see lots of entries!

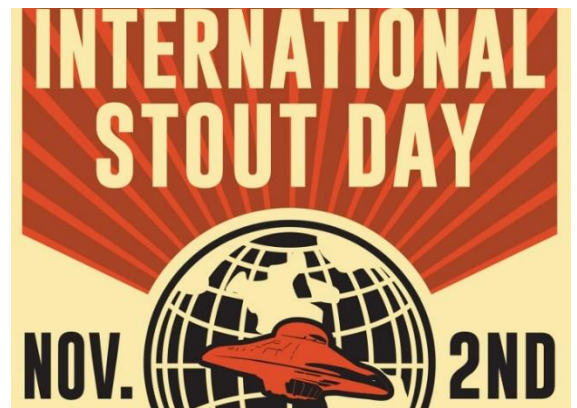




# November

2023

This day is a worldwide salute to the dark and delicious beer style: the stout. This esteemed day honors the velvety richness, roasted malt flavors, and often, notes of coffee and chocolate found in stouts. Whether you're enjoying a classic Irish stout, an imperial stout, or an inventive flavored variant, International Stout Day invites you to savor and celebrate the complexities of this iconic brew. So, on this day, let's raise our glasses and toast to the depth and allure of stouts, and revel in the comforting warmth they bring to colder days!



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 <b>Happy Hour 6:30-9pm Madhopper Brewing</b>	3	4 <b>Learn To Homebrew Day</b>
5	6	7	8	9	10	11
12 <b>National Happy Hour Day</b>	13	14	15	16	17	18
19	20	21 <b>Monthly Meeting BiG 7-9pm</b>	22	23	24	25
26	27 <b>REB Board Meeting 7-9pm</b>	28	29	30		