



RED EARTH BREWERS

NEWS YOU CAN USE

SINCE 2010

November 2024

November 2024

Happy Hour:



MADHOPPER BREWING

Thursday, November 7, 2024

6:30PM-9:00PM

Monthly Meeting:



BEER IS GOOD BREWING CO

Tuesday, November 19, 2024

7:00-9:00 PM



Learn to Homebrew Day is November 2, 2024

Are you brew-curious?

Thinking about brewing beer but just not sure how to start?

Already brewing and want to learn more?

Well, it's time for the American Homebrewers Association Learn to Homebrew Day! There's no better time to invite someone for their first brew day! We're holding this year's brew day at Slim's Brewhouse, AKA Sean McCannes's house. He'll have plenty of water, some 110V, and can make a 220V available if someone wants to bring their electric rig over.

Of course propane is easy and super portable. If someone you know wants to brew but doesn't have hardware, we've got a couple of burners and an extra pot so we can get everyone brewing!

So, pack up your brew rig, grab your brew-curious friends and come on out and celebrate Learn to Homebrew Day 2024. We'll grill some burgers for lunch and make a day of it. The official recipe this year is from the oldest homebrew club in the country, celebrating their 50th year since they first mashed in.

For more information follow this link:

<https://www.homebrewersassociation.org/aha-events/learn-to-homebrew-day/>



Official BEER RECIPE

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FOR MORE RESOURCES, VISIT:
HomebrewersAssociation.org/LTHD



American
Homebrewers
Association®

Maltose Falcons 50th Anniversary IPA

The 2024 Learn to Homebrew Day official homebrew recipe comes courtesy of Rick Morales and the Maltose Falcons homebrew club of California. The Maltose Falcons are the country's oldest homebrew club and this commemorative IPA recipe is in celebration of their 50th anniversary.

Batch Volume:	5.5 gal (20.8 L)	Color:	5 SRM
Original Gravity:	1.070 (17°P)	Bitterness:	65 IBUs
Alcohol:	7.1% by volume	Efficiency:	73%

INGREDIENTS

Substitutes are readily available if these specific ingredients aren't available to you. Your local homebrew shop can point you in the right direction!

Fermentables

- 13 lb. (5.9 kg) pale 2-row malt (89.7%)
- 1 lb. (454 g) 10°L Munich malt (6.9%)
- 8 oz. (227 g) dextrin malt (3.4%)

Hops

- 0.5 oz. (14 g) Centennial, 10% a.a. (first wort hop)
- 0.5 oz. (14 g) Centennial, 10% a.a. (60 min)
- 0.5 oz. (14 g) Chinook, 13% a.a. (60 min)
- 1 oz. (28 g) Cascade, 5.5% a.a. (whirlpool)
- 1 oz. (28 g) Centennial, 10% a.a. (whirlpool)

Other Ingredients

- 1 tablet Whirlfloc @ 15 min

Yeast

- 1 package Lallemand LalBrew BRY-97™ West Coast Ale Yeast

BREWING NOTES

Mash in at 152°F (67°C) for 1 hour. Fly sparge with 168°F (76°C) water to collect 7 gal. (26.6 L) of wort. Boil wort for 60 minutes. Add hops at stated intervals. For the whirlpool, shut off the heat and steep for 20 minutes. Chill to temperature called for by yeast (typically below 70°F (21°C)), oxygenate, and pitch yeast. Ferment around 67°F (19°C) temperature until terminal gravity is achieved. Allow another 14 days for secondary fermentation at 65°F (18°C). Carbonate and package.

Alternative Yeast Option

For a more fruit-forward "juicy" IPA, try Lallemand LalBrew Pomona™ Modern Hybrid IPA Yeast, which is coming soon in 11g sachets!

Extract With Specialty Grains Option

Substitute the grain bill above with 12.1 lb. (5.49 kg) pale liquid extract and 11.7 oz. (332 g) dextrin malt. Dissolve extract to produce 3.68 gal. (13.9 L) of wort. Boil 60 minutes. Add hops at stated intervals. Top up volume to 5 gallons, chill to temperature called for by yeast (typically below 70°F (21°C)), oxygenate, and pitch yeast. Ferment around 67°F (19°C) temperature until terminal gravity is achieved. Allow another 14 days for secondary fermentation at 65°F (18°C). Carbonate and package.



New Year New Brew AI Challenge!



Each Year, Red Earth Brewers hosts a brew day for new year's, affectionately named New Year New Brew (NYNB). This year the challenge will be to brew a recipe generated with Artificial Intelligence (AI).

Between now and the Christmas Party, we will generate your recipe from ChatGPT. We will have a standardized initial prompt, so be prepared with all the relevant info for your conversation with ChatGPT:

- All Grain or Extract
- BJCP Style Name and Category
- Type of brewing system
 - Brand
 - Volume
 - System Type
 - Volume you want to brew



You can have two (2) follow up questions if you want changes to the initial recipe. That recipe, then gets documented. You must have to follow it to the letter with minor exceptions. Those exceptions would be: If something isn't specified in the recipe (mash temp, yeast, etc) you can control it.

Brew the recipe between Dec 28, 2023 and Jan 8, 2025. You **MUST** announce your brew day on the Member FB page. Participation in this challenge will count towards 2025 BotY points.

Turn in at the March 2025 meeting.



COMPETITION CORNER!



Red Earth Scores Big at NHC!

Club Members bring home five medals

Congratulations to our talented Red Earth Brewers medalists at this year's National Homebrew Competition! Our club is proud to celebrate the achievements of these outstanding brewers who showcased exceptional skill and creativity:

****Nick McPherson**** – 2nd Place with his Specialty Spice Beer

****Chad Medford**** – 2nd Place with his Rauchbier

****Garrett Freeman**** – 1st Place with his Sweet Mead, 2nd Place with his Stone Fruit Mead, and 1st Place with his Experimental Mead

Each of these members demonstrated the dedication and craft that define the Red Earth Brewers. Their commitment to refining techniques and pursuing innovation has placed them among the nation’s best, helping REB grow as a powerhouse in the homebrewing community.

Please join us in congratulating Nick, Chad, and Garrett on their medals and thanking them for representing REB so well on the national stage. Cheers to their success!

Competition Milestone	Circuit	Date
F.O.A.M Cup Drop Off @ Brew Shop		Nov 4 – 8 During Business Hours
Northeast Brewers Alliance	Midwest Homebrewers Circuit	Entry Registration Opens Fri, Nov. 1 - 12:00 PM
Happy Holidays	High Plains and Midwest Homebrewers Circuits	Entry Registration Opens Mon, Nov. 18 - 8:00 AM
Bluegrass Cup	Potential Circuit of America Comp	Entry Registration Opens Tues, Nov. 19 - 11:00 PM
KCBM	High Plains and Midwest Homebrewers Circuits	Entry Registration Opens Mon, Dec. 2 - 8:00 AM

November

2024

Learn to Homebrew Day is November 2, 2024

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.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2 AHA Learn To Home Brew Day
3	4	5	6	7 REB Happy Hour Madhopper 6:30-9pm	8	9
10	11	12	13	14	15	16
17	18 Happy Holidays Entry Registration Opens 8:00 AM CST	19 REB Monthly Meeting BiG 7-9PM	20	21	22	23 F.O.A.M. Cup Awards Ceremony 7:30 PM, CST
24	25	26	27	28	29	30