



NEWS YOU CAN USE!

Monthly Newsletter for the Red Earth Brewers

A NEW ERA FOR HOMEBREWING: THE AHA IS BREAKING FREE



Big news in the world of homebrewing—The American Homebrewers Association (AHA) is working towards officially separating from the Brewers Association to become an independent nonprofit. This shift is a major milestone for homebrewers across the country, including members of Red Earth Brewers,

as it means a renewed focus on the needs of the homebrewing community without the competing interests of commercial craft breweries.

For years, the AHA has been a vital resource, providing education, advocacy, and community for homebrewers. However, as part of the Brewers Association, which primarily represents independent commercial breweries, homebrewing often took a backseat. Now, with full independence, the AHA is in a stronger position to dedicate all its efforts to growing and supporting the homebrewing community.

WHAT DOES THIS MEAN FOR RED EARTH BREWERS?

More Resources: With a dedicated focus on homebrewers, we can expect expanded educational programs, competitions, and resources tailored specifically to hobbyist brewers.

Stronger Advocacy: The AHA will be better equipped to fight for homebrewing rights, ensuring our ability to brew and share our creations remains protected.

Greater Community Support: With a homebrewer-first mission, the AHA can offer more events, networking opportunities, and ways for clubs like REB to connect and thrive.

Homebrew Con and NHC: Homebrew Con is likely to return for 2026 as plans are being made for a location and event. The structure of National Homebrew Competition is likely to stay intact for the most part but there is discussion that entry fees will be reduced for first round and a similar fee might be put in place for those that make the finals.

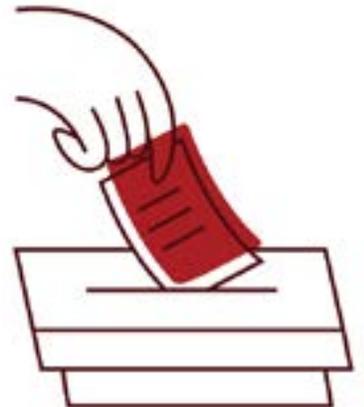
This is an exciting time for homebrewing, and as one of the country's top-ranked clubs, Red Earth Brewers stands to benefit from the AHA's renewed commitment to our craft. If you're not already a member of the AHA, now is the perfect time to join and support this next chapter in homebrewing history!

UPCOMING EVENTS:

-  **Happy Hour:**
Thursday, April 3
6:30–9 PM at
405 Brewing
-  **Happy Hour:**
Thursday, May 1
6:30–9 PM at
OK Cider
-  **Club Meeting:**
Tuesday, April 15
7–9 PM at
Skydance Brewing
(Homebrew Only)
-  **Club Meeting:**
Tuesday, May 20
7–9 PM at
Coop Ale Works
(Homebrew Only)

APRIL BYLAW VOTE: CHANGING THE OFFICER ELECTION DATE

This month, club members will vote on a bylaw change affecting our annual Officer Elections. The proposed update moves elections from September to July. [CLICK HERE TO VIEW THE PURPOSED CHANGE.](#)



Why the change? September is one of our busiest months, especially with ZooBrew and other pouring events. Changing leadership during such a hectic time has proven challenging. By shifting elections to July, we allow for a smoother transition without disrupting major club activities.

Your vote matters! This year, we are moving to ElectionBuddy to facilitate our April election. This platform ensures that members outside of Oklahoma City or that cannot make a Tuesday night meeting can actively participate in club decisions. It's important that everyone has a voice in shaping the future of our club.



Reminder: Bring your member badge to scan in at each meeting—no more paper check-ins! Need a new badge? Contact Sean McCanne. Thanks for keeping check-ins smooth!



THE RICHEST MAN IN TOWN—As homebrewers, we often measure our success in gallons brewed, medals won, or recipes perfected. Recently, while talking to some members and prospective members of the club, I was reminded that the true measure of success isn't found in trophies or accolades—it's found in how we treat others.

Most people know that I grew up in a small college town in South Dakota. We got our first Walmart in 1990, and there was an older gentleman named Marty who worked as a cashier. He lived in a trailer house on the west side of town, which was in the floodplain. Despite having little in terms of material wealth, Marty was rich in kindness, gratitude, and the way he made people feel. People chose to go out of their way to his lane because he took the time to thank them. When he passed away in 2004, over 400 people attended his funeral. He

inspired a book that has since inspired a movie adaptation of that book.

Marty's story is a lesson for all of us, not just in brewing, but in life. He made it a point to look people in the eye, thank them sincerely, and truly listen. That level of care and respect is something we can apply in our own club and community. Whether it is talking to our members at breweries, connecting with past members who have gone professional, chatting with our favorite brew shop employees, or waiting to judge beers with members of other clubs, we have a lot to gain from those interactions.

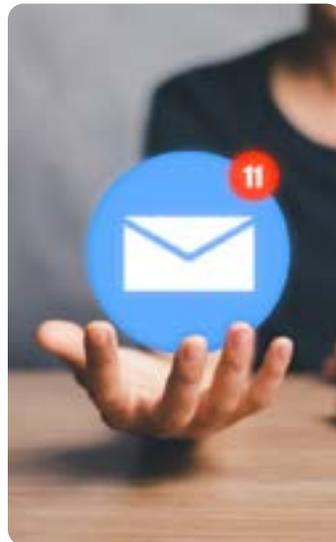
At Red Earth Brewers, we're not just about making great beer—we're about building a great community. Whether it's helping a new member improve their first batches, volunteering at events, or simply taking the time to acknowledge one another's efforts, we have an opportunity to be "rich" in the ways that matter most.

So, as we continue brewing, competing, and growing as a club, let's remember Marty's lesson: The real reward isn't just in what we create but in how we uplift and support one another. That's what makes us truly rich.

WE'VE SWITCHED TO SENDER.NET—TEXT MESSAGING COMING SOON!

Big news, REB family! We've officially moved our email communications to Sender.net. This change ensures better deliverability, more reliable updates, and an improved experience for all members.

With this switch, it's a great time to check your email settings—if you haven't opened a newsletter in the past eight months, Mailchimp may have removed you from our list. Resubscribe now so you don't miss any club news!



Even bigger news? Text messaging is on the horizon! Soon, you'll be able to opt in or out of text notifications to stay informed about meetings, events, and competitions in real time.

For questions or to update your email, contact us at RedEarthBrewers@gmail.com!



ARE YOU THE NEXT REB LEADER? RUN FOR OFFICE

The 2025 club elections are coming up, and we need passionate members to step up and help shape the future of Red Earth Brewers! Four officer positions are open for election:

- **President**—Lead the club and set the vision
- **Secretary/Treasurer**—Keep records and manage finances
- **Events Coordinator**—Plan and oversee club activities
- **Member at Large**—Represent the members and support initiatives

If you love homebrewing and want to contribute to one of the best homebrew clubs in the country, now's your chance! Nominate yourself or a fellow brewer and help keep REB thriving.

Interested? Email RedEarthBrewers@gmail.com



ONLINE VOTING COMING SOON WITH ELECTIONBUDDY



In our ongoing efforts to enhance member participation and streamline our processes, Red Earth Brewers is excited to announce the adoption of ElectionBuddy, a secure and user-friendly online voting platform. This initiative aligns with our commitment to ensuring that every member has the

opportunity to engage in club decisions, regardless of their ability to attend meetings in person.

HOW IT WORKS:

- **Personalized Voting Links:** Each member will receive a unique link via email, enabling secure access to the ballot for upcoming elections.
- **Email Verification:** Upon accessing the link, members will verify their email address to confirm their identity, ensuring the integrity of the voting process.
- **Casting Your Vote:** After verification, members can review candidate profiles or bylaw changes and cast their votes using ElectionBuddy's intuitive interface.

Why ElectionBuddy? ElectionBuddy offers multiple voting methods, customizable ballots, and personalized notices, ensuring a seamless and accessible voting experience for all members. Its robust security measures and user-friendly design make it an ideal choice for our club's needs.

TO PARTICIPATE IN THIS MONTH'S ELECTION:

- **Update Your Email Address:** Ensure we have your current email on file to receive your unique voting link.
- **Verify Membership Status:** The board will check the paid membership list and send emails to every member that paid their 2025 dues. If you haven't paid your dues, there's still time to do so before the election on April 15.

These steps are crucial to guarantee your eligibility to vote.

Have Questions or Need to Update Your Contact Info?

We're here to help! Reach out to us anytime via email at RedEarthBrewers@gmail.com or send us a message on our [Facebook](#) page.

share your stories

Have memorable stories or photos from REB's past? Send them to RedEarthBrewers@gmail.com—we'd love to feature them!

5TH ANNUAL HOPPY CAMPER HOMEBREW EXPO

Location: Twin Cedars
1 Twin Cedar Lane | Guthrie, OK 73044

Date & Time: April 26, 2025

VIP Session | 4 - 5 PM

GA Session | 5 - 8 PM



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Join the AHA Today!

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BREWING CHAMPIONS: LET'S DEFEND OUR CLUB HONOR!

Red Earth Brewers, we've had a strong competitive year, but there's work to do if we want to stay at the top!

High Plains Circuit—Time to Rally! We currently sit in third place in the High Plains Circuit, trailing Iowa Brewers Union and Kansas City Bier Meisters. If we want to stay in the hunt, we need an outstanding performance at Spring Brew Off. This is our home turf, and it's time to bring the heat!

Circuit of America—Holding the Lead! We've led the Circuit of America, but CHAMPS is coming on strong in recent competitions. We still hold a two-point lead, but every comp matters. Every entry, every medal—it all adds up.

Step Up & Enter a Comp! Our club has some amazing brewers—now's your chance to prove it! Sower's Cup opens for entries this summer, with judging in August, followed by ZZ Hopz Dogg Dayzz in Kansas City two weeks later. Pick a style, enter your beer, and see where you stand in the High Plains Circuit!

Club Standings

Iowa Brewers Union	106
Kansas City Bier Meisters	74
Red Earth Brewers	43
Johnson County Brewing Society	25
ZZHops Homebrewing Club	23

Brewer Standings

15	Nick Merfeld	IBU
15	Jamye & Cody Naramore	KCBM
14	Kevin Olson	ZZHops
13	Alex & Patrick Williams	KCBM
13	Steve Powell	Big Sioux Brewing Society
13	Randy Daniels & KC McKinney	IBU
13	Chad Medford	REB
12	Mike & Stephanie Butler	KCBM
11	Taylor Norland	IBU
9	Tony E Schubert	IBU

COMPETITIONS REMINDERS:

Shipping Due in April:

- 🍷 **Eight Seconds of Froth**—Beer, Cider, Mead 🍷
entries due Saturday, April 12
- 🍷 **St. Louis Microfest Homebrew Comp**—Beer 🍷
entries due Friday, April 18
- 🍷 **WHO Brews It**—Beer
entries due Tuesday, April 22
- 🍷 **BOSS Challenge**—Beer, Cider, Mead 🍷
entries due Friday, April 25
- 🍷 **GLINTCAP**—Cider
entries due Friday, April 25

Competition Results Announcing in April:

- 🍷 **ASH Cactus Classic**—Beer, Cider, Mead 🍷
ceremony Saturday, April 12
- 🍷 **Great Northern Brew-Ha-Ha**—Beer, Cider, Mead 🍷🍷
ceremony Saturday, April 12
- 🍷 **Spring Brew Off**—Beer, Cider, Mead 🍷
ceremony Saturday, April 12

- 🍷 **Boot Brew Festival**—Beer 🍷
ceremony Friday, April 25
 - 🍷 **Eight Seconds of Froth**—Beer, Cider, Mead 🍷
ceremony Saturday, April 26
 - 🍷 **WHO Brews It**—Beer
ceremony Saturday, April 26
- 🍷 High Plains 🍷 Midwest Homebrew 🍷 Circuit of America

NATIONAL BEER DAY



April 7

A day to commemorate the end of Prohibition in the United States, National Beer Day encourages beer lovers to raise their glasses in celebration of their favorite beverage's legality.



COMPETITION WINNERS!

Valkyries Horn Mead Competition

Silver – Garrett Freeman – Sweet Cyser

Drunk Monk Challenge

Bronze – Nick & Heather Hartley – Australian Sparkling Ale

Bronze – Dirk Montgomery – Irish Extra Stout

IBU Open

Gold – Dirk Montgomery – Witbier

Silver – Chad Medford – Altbier

Silver – Chad Medford – Kentucky Common

Silver – Garrett Freeman – Braggot

Bronze – Garrett Freeman – Sweet Mead

Bronze – Garrett Freeman – Fruit and Spice Mead

Cherry Blossom Festival:

Silver Place – Emersen Heron – Dark Mild

Bronze Place – Dirk Montgomery – Schwarzbier

Blue Bonnet:

Silver Place – Alan Roten – Best Bitter

Bronze Place – Garrett Freeman – Historical Mead

Peach State Brew Off:

Gold Place – Garrett Freeman – Experimental Mead

Silver Place – Garrett Freeman – Fruit & Spice Mead

Bronze - Sean McCanne - Strong Ale



AWARDS BANQUET

Saturday, April 12 | Project 3810

The Broke Brewing Taproom will be open to gather before the banquet starts in the event space.

Doors & Food: 7 p.m. | Award Ceremony: 7:30 p.m.

The banquet is free to attend, but please RSVP in advance to help us with the headcount. [CLICK HERE TO RSVP](#)

recipe card

AHA BIG BREW DAY IS MAY 3

The official homebrew recipe for Big Brew 2025 is based on Donna and Larry Reuter's award-winning American barleywine that took home the gold in the 2019 and 2023 National Homebrew Competition Final Rounds.

INGREDIENTS:

Malts & Adjuncts

19 lb. Simpsons Finest Maris Otter
1 lb. Simpsons Crystal Light Malt
8 oz. Simpsons Crystal Medium Malt
4 oz. Dingemans Special B@
4 oz. Rahr Dextrin Malt
1 lb. dextrose in boil

Hops

0.75 oz. Cascade 5.8% - FWH
0.75 oz. Centennial 12.8% - FWH
0.75 oz. Chinook 10% - FWH
1.25 oz. Cascade 5.8% - whirlpool
1.25 oz. Centennial 12.8% - whirlpool
1.25 oz. Chinook 10% - whirlpool
1 oz. Cascade 5.8% - dry hop 4 days
2 oz. Centennial 12.8% - dry hop 4 days
1 oz. Chinook 10% - dry hop 4 days

Yeast

2 packs LalBrew BRY-97™

Water

Ca 5 ppm, Mg 42 ppm, Na 60 ppm, Cl 80 ppm, SO4 20 ppm

Additional

1 tsp. Irish moss @ 10 min

DIRECTIONS: Mash at 150°F (66°C) for 90 min. Target mash pH of 5.3. Batch or fly sparge for 15 to 30 min. Boil 90 min. Begin chilling. Add whirlpool hops when wort reaches 190°F (88°C) and whirlpool 30 minutes while continuing to chill wort to 60–62°F (16–17°F), then aerate and pitch yeast. Dry pitching without rehydration is recommended (more straightforward process, more consistent fermentation performance, and reduced risk of contamination). Ferment 21 days in primary at 60–62°F (16–17°C), then dry hop for 4 days. Keg with 3.5 oz. (99 g) of corn sugar in a simple syrup (mixture of water and sugar, typically 1:1) and allow carbonation to develop over 2 weeks. Crash cool to 30°F (-1°C) and hold 2 weeks, then age until ready to serve.

Specifications: Yield: 5 US gal; Original Gravity: 1.096 (22.9°P); Final Gravity: 1.018 (4.6°P); ABV: 11.2%; IBU: 100; SRM: 17