



NEWS YOU CAN USE!

Monthly Newsletter for the Red Earth Brewers



FOUR YEARS ON TOP: RED EARTH BREWERS KEEP THE FOAM CUP!

What an incredible way to wrap up the year! The Red Earth Brewers won the FOAM Cup for the fourth year in a row, and we couldn't be prouder of the brewers who helped make it happen. This streak isn't just luck—it's the result of hours spent brewing, tasting, fine-tuning, and cheering each other on. Garrett Freeman brought home the best of show mead trophy and Stephen Polczynski brought home the second best of show beer, highlighting a strong effort by the club.

This year's competition was packed with great entries, and our members really showed up. Here are the results from the 2024 FOAM Cup:

TOP HONORS

Gold & Mead Best of Show:
Garrett Freeman – Experimental Mead

Gold & 2nd Place Beer Best of Show:
Stephen Polczynski – American Light Lager

OTHER GOLD WINNERS

Nick & Heather Hartley – Australian Sparkling Ale
Stephen Polczynski – Irish Red Ale
Sean McCanne – Old Ale
Andrew Wiles – Imperial Stout
Kim Hynek – Red IPA

SILVER WINNERS

Gary Shellman – Czech Premium Pale Lager
Garrett Freeman – Pymment

since 2010

UPCOMING EVENTS

- Club Meeting/ Christmas Party:**
Monday, Dec. 8
5–9 PM at Roughtail Brewing Co.
- Club Meeting:**
Tuesday, Jan. 20
7–9 PM at Frenzy Brewing
- Membership:**
127 paid
- Happy Hour:**
Thursday, Jan. 8
6:30–9 PM at Flix Brewhouse

THIRD PLACE WINNERS

Keith Wright – American Lager
Dirk Montgomery – Czech Dark Lager
Gary Shellman – Märzen
Nicholas Hodge – Foreign Extra Stout
Sean McCanne – English Barley Wine
Stephen Polczynski – Belgian Pale Ale

HONORABLE MENTIONS

Kim Hynek – British Brown Ale
Garrett Freeman – Sweet Mead



HAPPY HOLIDAYS FROM THE REB BOARD!

May your season be filled with laughter, good cheer, and great beers shared safely with the people you love, and we can't wait to raise a glass with you all in the new year!



Somehow, we blinked and another brewing year is already wrapping up. The days are shorter, the garage doors are staying shut a little longer, and the smell of mash and wort is starting to mix with cinnamon, pine, and whatever your holiday kitchen is cranking out. This is the time of year when the kettles fog up the windows, the space heaters fight the cold, and a good pint tastes just a little bit better because there are friends around the table.

Looking back, this club did a lot more than just make beer in 2025. We poured at events, welcomed new faces at meetings, traded brewing secrets in brewery parking lots, and cheered each other on in competitions, whether the score sheets were kind or "educational." Some of the best moments this year were simple: someone bringing a few bottles of a new recipe to share, a quick tip that saves a brew day, or a group standing around a fermenter debating hop schedules. That mix of experience, curiosity, and willingness to share is exactly

what makes Red Earth Brewers feel like a community, not just a club.

As we head into winter, there is a lot to be excited about. Big malt bombs, spiced holiday ales, and slow, patient lagers are all on deck, and the board is lining up more structured education opportunities, style spotlights, and chances to get real feedback before you send bottles off to judges.

Most of all, thank you. Thank you for hauling kegs, washing glasses, staying late to clean up, sharing recipes, and being generous with both your time and your beer. Thank you for bringing your friends, answering newbie questions with patience, and keeping the vibe welcoming and fun. In a world that moves fast and lives on screens, there is something pretty special about people slowing down to mill grain, stir a mash, and talk face-to-face.

On behalf of the officers and board, here's wishing you a Merry Christmas and a relaxing, safe holiday season. May your fermenters stay busy, your bottles and kegs pour clean, and your holiday gatherings always have room for one more chair, one more glass, and one more brewer. Cheers to the year we just had, and to an even better one ahead.



HIGH PLAINS CIRCUIT 2025 RECAP

The 2025 High Plains Circuit has officially come to a close, bringing an exciting finish to another competitive year across the region's homebrewing community. With the FOAM Cup serving as the final—and decisive—event of the season, both the Brewer of

the Year and Club of the Year titles remained up for grabs until the very end.

Heading into the final competition, the race for Brewer of the Year was separated by only a few points. Kevin Olson ultimately pulled ahead, securing the top honor and edging out the Iowa Brewers Union team of KC McKinney and Randy Daniels. A strong late-season surge by Mike and Stephanie Butler allowed them to leapfrog into second place, pushing McKinney and Daniels to third.

The club race ended in similar dramatic fashion. Trailing by four points in the standings before FOAM Cup, the Kansas City Bier Meisters put together a standout performance at the final event, overtaking the Iowa Brewers Union to claim the 2025 Club of the Year title. Red Earth Brewers rounded out the top three, finishing the season with another solid showing.

TOP FIVE OVERALL COMPETITORS

- Kevin Olson – ZZHops (51 points)
- Mike & Stephanie Butler – Kansas City Bier Meisters (42 pts)
- Randy Daniels & KC McKinney – Iowa Brewers Union (37 pts)

- Jamye & Cody Naramore – Kansas City Bier Meisters (31 pts)
- Alex & Patrick Williams – Kansas City Bier Meisters (27 pts)

FINAL CLUB STANDINGS

- Kansas City Bier Meisters (KS) – 204 points
- Iowa Brewers Union (IA) – 179 points
- Red Earth Brewers (OK) – 133 points

RED EARTH BREWERS – INDIVIDUAL HIGHLIGHTS

Several Red Earth Brewers members earned positions in the final individual standings, contributing significantly to the club's overall third-place finish.

- 10th – Garrett Freeman (16 pts)
A strong season highlighted by three gold medals and a bronze.
- 15th – Nick & Heather Hartley (15 pts)
Four medals at Dogg Dayzz moved the Hartleys up the standings with a Gold at Hoppy Halloween rounding out their medal count.
- 18th – Kim Hynek (14 pts)
Three silver medals helped secure a top-20 finish and added valuable points to the club total.
- 18th – Chad Medford (14 pts)
A balanced medal count—including multiple bronzes—placed Chad alongside Kim in the standings.
- 25th – Stephen Polczynski (11 pts)
Two golds and a bronze wrapped up Stephen's season and completed REB's representation in the top twenty-five



CHRISTMAS PARTY
MONDAY, DEC. 8 | STARTING AT 5 PM

RAISE A GLASS: REB'S ANNUAL CHRISTMAS CELEBRATION

FEAST AND FESTIVITIES: Chris Hurt and Sean McCanne will be serving up smoked meats, and we're asking everyone to bring a side dish or dessert to share. Home brews are welcome from 5–6 pm (no commercial beers please). After 6 pm, all home brews must be removed from the brewery.

BEER PURCHASES: REB has rented the entire brewery from 5–9 pm. A 20% gratuity will be automatically added to each tab, but feel free to tip extra, it's the holiday season of giving.

GIFT EXCHANGE: If you would like to participate, bring an ornament-style gift to hang on the tree. Get creative, anything that can hang works, so think outside the box.

CELEBRATIONS: We'll look back on an amazing year, announce the Club Brewer of the Year and Tom Challis Club Member of the Year, and toast to the holiday season.

IMPORTANT REMINDERS:

- This is a members-only event, so make sure your dues are up to date.
- Members may bring one guest ONLY if they registered by Dec. 1.

Let's raise a glass to great beers, fun traditions, and even greater friends. See you there!



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recipe card

YOUR FAVORITE BREWERY'S FAVORITE RECIPE: WINTER WARMER — BROKE BREWING

Courtesy of Mike Groshong

Winter Warmer is a rich, malt-forward Christmas/Winter Specialty Spice Beer designed as a 5-gallon all-grain batch. This high-gravity ale targets 9.9% ABV with an original gravity of 1.106 and a finishing gravity of 1.033 for a smooth, warming holiday pint.

GRAIN BILL (SINGLE-INFUSION, FULL-BODY MASH):

- 13 lb 4.5 oz Maris Otter pale malt
- 3 lb 8.3 oz Caramel/Crystal 60L
- 1 lb 2.8 oz Amber malt
- 6.3 oz Victory (biscuit) malt
- 3.1 oz Briess chocolate malt
- 1 lb clear candi sugar added in the boil

HOPS & SPICES (60-MIN BOIL):

- 1 oz Brewer's Gold at 60 minutes (primary bittering)
- 1 oz Fuggles at 30 minutes (flavor and

subtle earthiness)
1.25 oz sweet orange peel at 10 minutes (bright citrus aroma)

YEAST AND FERMENTATION:

English-style ale fermentation with characterful British yeast strains, fermented in the mid-60s°F and allowed to rise slightly to ensure full attenuation and a complex malt profile. Aim for a clean but expressive fermentation that supports dark caramel, biscuit, and chocolate notes

alongside the citrus spice.

PACKAGING AND SERVING:

Carbonate to a moderate level suitable for a strong winter ale, either via keg priming with a small sugar addition or gentle force carbonation. Serve slightly warmer than typical ales to showcase the layered caramel malt, subtle roast, and orange-peel aromatics, making this beer an ideal centerpiece for cold-weather gatherings and holiday celebrations.



THE DUNKLES UNCLE

There's nothing like a little friendly competition to keep the brewhouse buzzing, especially when it involves rich, malty lagers. Introducing our next internal challenge: A Dunkles Uncle.

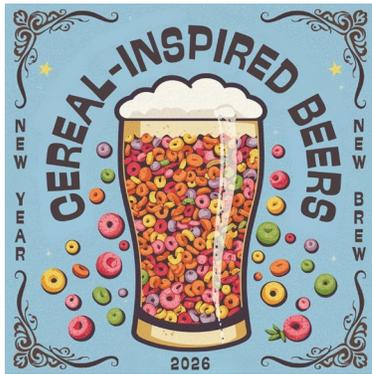
Our first internal competition of 2026 comes to us courtesy of Tim Bickel and Nick Hodge, the masterminds behind the idea and champions of all things dark and

toasty. The spotlight this time is on the dunkles family of beers, and you've got three classic styles to choose from:

- 6C – Dunkles Bock
- 8A – Munich Dunkel
- 10B – Dunkles Weissbier

Important update: The People's Choice vote has been moved to our club meeting in March. Mark your calendars! We'll still crown a winner and, of course, enjoy some deep, malty deliciousness along the way.

If you have questions about styles, guidelines, or anything else, reach out to Tim or Nick. They'll be happy to help you fine-tune your dark side. Fire up those kettles, stock up on Munich malt, and start brewing. It's time to channel your inner Dunkles Uncle!



NEW YEAR, NEW BREW

The new year is right around the corner, and that means it's time for one of our favorite club traditions, our annual brewing challenge. This year, we're stirring things up with a theme that's sure to bring out everyone's creativity: Cereal-Inspired Beers.

At our November meeting on Tuesday, Nov. 18, we'll gather at Beer Is Good Brewing for the official cereal drawing. Each brewer will pick or be assigned a cereal that will inspire their

next creation. Maybe you'll end up with something bright and fruity or something rich and chocolatey. Either way, it's your chance to think outside the cereal box and have some fun with your recipe.

Here's how "New Year, New Brew" will work this year:

- Dec. 22 through Jan. 4: brewing window opens
- Feb. 17 Club Meeting: bring your finished beer for People's Choice judging and bragging rights

This challenge is all about creativity, camaraderie, and a little friendly competition. Mark your calendars, dust off your mash paddle, and get ready to pour your heart into a brew that's anything but soggy. This year's "New Year, New Brew" is going to be a cereal-ously good time.



GALENTINE'S BREW IS BACK!

Ladies, get ready. It's time to bring back one of our favorite club traditions. Galentine's Brew returns this coming February, and we couldn't be more excited to celebrate the creativity and craft of our women brewers.

HERE'S THE SCOOP:

Galentine's Brew is a special event for our female club members to take the lead in designing, brewing, and presenting their own

beer. No professional brewers allowed. This event is all about our homebrewing community and the spirit of collaboration.

Each team can include one male partner to help out on brew day or lend a hand with the process, but the ladies are running the show. Start brainstorming recipes, picking ingredients, and planning your February brew day.

We'll feature them at our club meeting on April 21, and everyone will have the chance to taste and vote in a People's Choice competition.

It's a fun, supportive, and empowering event that always brings out amazing beers and even better stories. Gather your brew crew, get your kettles ready, and let's make Galentine's Brew 2026 the best one yet, because nothing says friendship like fermentation!



FRIENDLY REMINDER ABOUT INTERNAL COMPETITION RULES: Please remember that all entries must be handcrafted by hobbyist brewers using their own private equipment. Ingredients should be readily available to the general public, and entries cannot be made using commercial facilities, Brew-on-Premise operations, or other commercial supplies. Thanks for helping keep our competition fun, fair, and true to the spirit of homebrewing!



SCORING THE HIGH PLAINS CIRCUIT: HOW TO MAXIMIZE YOUR POINT

For a brewer, the High Plains Circuit is all about stacking points in BJCP categories over the course of the year. You earn points based on your single best medal in each BJCP beer, mead or cider category across all High Plains competitions combined: 5 points for a gold, 3 points for a silver, and 1 point for a bronze. If you win multiple medals in the same category (for example, several golds or a mix of gold/silver/bronze), only the highest level you have reached in that category counts toward your total.

That means you are free to enter the same beer over and over in the same BJCP category at different High Plains competitions if you want, but you are only trying to improve your “ceiling” for that category, not add up multiple scores. Once you have, say, a gold in Category 12 for the season, more medals in Category 12 will not give you extra points—your 5 points for that category are already locked in unless you had fewer points there before and are upgrading from bronze or silver.

To earn more points overall, you either need to:

- Upgrade a category where you currently have bronze or silver to a higher medal level, or
- Medal in additional BJCP categories where you do not yet have any points.

At the end of the season, your total category points determine your standing for High Plains Brewer of the Year, with total golds, then silvers, then bronzes used as tiebreakers if needed.

UPCOMING COMPETITIONS –

The 2025 season closes with one last event, Happy Holidays in St. Louis. We’ll kick off 2026 with KCBM, which is already full, though entries are due in January. Get ready for another year of friendly competition and fantastic beer!

Competition Results Announcing:

[Happy Holidays Homebrew](#)—Beer results on Saturday, Dec. 13

[High Plains](#) [Midwest Homebrew](#) [Circuit of America](#)



RECENT COMPETITION WINNERS

California Homebrew Competition

Bronze – Dirk Montgomery – Imperial Stout

Oregon Fall Classic

Gold – Dirk Montgomery – Imperial Stout

Silver – Garrett Freeman – Experimental Mead

HM – Garrett Freeman – Fruit and Spice Mead



Lagers are among the most popular beers in the world, prized for their crisp, clean taste and smooth finish. But do you know where they come from? Lagers originated in Central Europe, primarily Germany and the Czech lands, in the 15th and 16th centuries. The word “lager” comes from the German “lagern”, meaning “to store,” because these beers were traditionally fermented and aged at cool temperatures in cellars or caves. Using bottom-fermenting yeast, lagers develop a clean flavor with fewer fruity esters than ales, making them refreshingly smooth and widely appealing.

On Dec. 10, we celebrate National Lager Day, a holiday honoring this classic beer style. It’s the perfect day to:

Taste a variety of lagers, from pale pilsners and Helles to rich amber and dunkels.

Share your favorite homebrew lagers or experiment with cold fermentation if you’ve been brewing.

Learn about the history and techniques behind these time-honored beers.

Gather with friends or club members and toast to good beer and good company.

Whether you enjoy a crisp Czech Pilsner, a malty Vienna lager, or a hearty Bock, National Lager Day is all about appreciating the craftsmanship and tradition behind this beloved beer style. Raise a glass and celebrate the smooth, refreshing magic of lagers!