



NEWS YOU CAN USE!

Monthly Newsletter for the Red Earth Brewers

MEET YOUR 2025 REB BOARD

We're excited to announce the new leadership team guiding Red Earth Brewers into the next year!



NICK CRAIN joins the board as Secretary/Treasurer. With a sharp eye for detail and a passion for organization, Nick is ready to keep our records straight and our finances strong.



RACHEL SILVER steps in as our new Events Coordinator. Rachel brings great energy and creativity to the role and is already looking ahead to making our gatherings a fun time you won't want to miss.

Also continuing in their board roles:

KIM HYNEK remains our steady and thoughtful Member at Large, always ready to support club operations behind the scenes.

NICK HARTLEY returns as President, committed to growing the club, supporting our brewers, and keeping REB a force in the homebrew world.

We're grateful for their leadership and excited for what's ahead. Be sure to say hello and raise a glass with them at the next club meeting.

GLASSWARE EXCHANGE!

Bring your extra beer & brewery glasses to share at the July Meeting.
 take home new favorites | leftovers will be donated



UPCOMING EVENTS:

Club Meeting:
 Tuesday, July 15
 7-9 PM at
 Roughtail Brewing
 Co. (Glassware
 Exchange &
 Homebrew Only)

Happy Hour:
 Thursday, Aug. 7
 6:30 PM at Flix
 Brewhouse (IPA Day
 plus a movie)

Club Meeting:
 Tuesday, Aug. 19
 7-9 PM at
 American Solera
 (Homebrew Only)

MEMBERSHIP:
 120 paid members
 27 honorary members

THANK YOU, TIM BICKEL AND ANDREA POTTER

As we look ahead to new opportunities and leadership, we want to take a moment to recognize two individuals whose time, dedication, and heart have helped shape the success of Red Earth Brewers over the past two years.

TIM BICKEL, thank you for your contributions as Secretary/Treasurer. Your careful management helped grow and stabilize the club's finances, setting us up for long-term success. You've also remained a committed competitive brewer, proudly representing REB across competitions. Perhaps just as importantly, your willingness to speak up and challenge board decisions when necessary was a valuable reminder that our strength lies in open, thoughtful dialogue focused on what's best for the club.

ANDREA POTTER, thank you for your service as Events Coordinator. Your energy brought our events to life—from managing our presence at local pouring events to helping make the Christmas Party and Spring Brew Off celebrations memorable and seamless. You've helped build the kind of camaraderie and community that makes this club special, and your efforts will not be forgotten.

We are grateful for your time, commitment, and the many ways you've supported Red Earth Brewers. As you step away from your board roles, we wish you both the best in your brewing, your adventures, and everything to come.

Cheers,
 The Red Earth Brewers Board



The Power of Small Things

As we head into the heart of summer—pouring events, competition deadlines, and brew days under the sun—I've been thinking about the small things. Not just in brewing, but in everything we do as part of this club.

In brewing, we all know the small details make the biggest difference. A one-degree shift in mash temp. An extra week of conditioning. Choosing the right yeast strain. Cleaning that one fitting just a bit more thoroughly. None of these things are flashy or

Instagram-worthy, but they add up. They turn a good beer into a great one—and if you've ever seen a score jump from 30 to 40 because of a small tweak, you know exactly what I mean.

The same goes for growing and sustaining a strong homebrew club. It's not just the big events or the medals that matter most—

it's the little things that often go unnoticed. Someone hauling kegs to a pouring event. A member taking five minutes to help a first-time brewer understand mash pH. A quick post in the group to encourage others to enter a comp. These moments don't always get credit, but they build culture, trust, and momentum.

Becoming a better brewer, or a BJCP judge, is no different. It's a slow accumulation of small efforts: reading one more article, judging one more flight, taking feedback with humility and applying it next time. Growth comes not from giant leaps but from consistent, thoughtful steps. It takes patience and repetition, and it's absolutely worth it.

As a club, Red Earth Brewers has been able to thrive because of people who care enough to do the little things—who show up, who say yes, who check in, who offer a hand. If you're doing those things, thank you. And if you're wondering how to get more involved or how to grow your skills, just start with something small. Ask a question. Lend a hand. Share a beer.

It all counts. And in the long run, it's the small stuff that shapes who we are.

FACEBOOK GROUP PURGE COMPLETED

As announced in June, we've now removed unpaid members from the Red Earth Brewers Members Facebook Group. This helps us keep the group a space for active, dues-paying members who support and contribute to the club's mission.

We're thrilled that 10 members renewed during the month of June—thank you for staying involved!

If you were removed but would like to rejoin, we'd love to have you back. Just renew your membership and let us know.

Not sure about your membership status? Reach out to the board—we're happy to help.

UPCOMING POURING EVENTS – SAVE THE DATES!

We've got some exciting opportunities to pour and promote Red Earth Brewers this fall! Mark your calendars and get ready to share your brews:

- WildBrew on Saturday, Aug. 23, in Tulsa—a fun and lively festival benefiting conservation and wildlife efforts. Always a great crowd! Interested in participating? Contact the organizers here: [WildBrew Sponsor & Partner Info](#).
- ZooBrew on Friday, Sept. 26, in OKC—one of OKC's premier beer events at the zoo! It's a big turnout, great exposure, and an awesome atmosphere. Stay tuned for more details on signing up for this event.
- Hops for Hope on Saturday, Nov. 1, in Bartlesville—an inspiring event supporting children's charities in northeast Oklahoma. Sign up to pour here: [Hops for Hope Volunteer Form](#).

We'll be looking for volunteers and beer donations for each event. Watch your email and the Facebook group for more sign-up info soon!



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!



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YOUR FAVORITE BREWERY'S FAVORITE RECIPE: DEAD SERIOUS – SKYDANCE BREWING

We're officially kicking off *Your Favorite Brewery's Favorite Recipe* with a beer that's been with its brewer since the beginning.

Dead Serious, the bold West Coast-style Double IPA from Skydance Brewing, started as a homebrew experiment by Skydance founder and REB member Jake Keyes. When he first brewed it, he entered it into a REB competition—and took home gold. Not long after, the same recipe won gold again in the first round of the 2016 AHA competition.

Nearly a decade later, Dead Serious is still going strong. It's evolved over the years as hop varieties and flavor trends have changed, but the core idea remains: clean bitterness, crisp finish, and hop character that doesn't hold back. Jacob describes it as modeled after what he calls a San Diego-style IPA—light in color, dry, and loaded with layered hop flavors.

The 2025 version released this spring is scaled perfectly for homebrewers and ready for you to try. Want the BeerSmith files? Email redearthbrewers@gmail.com to request them.

recipe card

DEAD SERIOUS—WEST COAST STYLE DOUBLE IPA

Malts & Adjuncts

12 lbs (92.3%) Gambrinus IPA Malt
0.5 lbs (3.8%) Pale Wheat Malt
0.5 lbs (3.8%) Dextrose

Hops

Boil:
1 oz Warrior - 60 Minutes
1 oz Simcoe - 30 Minutes

1 oz Simcoe - 20 Minutes
2.5 oz Simcoe - 5 Minutes
Whirlpool @ 175°F (20 min):
2.5 oz Simcoe

Dry Hop (3 days):
3 oz Citra - Dry Hop
3 oz Mosaic - Dry Hop
3 oz Strata - Dry Hop

Yeast:

US-05 or other Chico/Cal Ale Yeast

Specifications: Yield: 5 US gal; Original Gravity: 1.072; Final Gravity: 1.012; ABV: 8%; IBU: 120; SRM: 4.5

notes from the brewer

I tend to model my west coast IPA's after what I call, San Diego Style IPA. I guess the difference between that and other WC IPA's is a San Diego Style IPA is very light in color utilizing Pilsner malts or a very light colored Standard 2-Row and very little to no crystal/caramel malts. I'm looking for a very dry and crisp finish. This can be tougher with double IPA due to the inherent sweetness of a higher ABV beer, but utilizing dextrose helps get to that higher ABV while still leaving a dry finish. We mash-in at 150°F and the dextrose goes into the boil at five minutes.

In the boil I like to go with a clean/neutral hop at 60 minutes to provide the majority of the

bitterness. I like Warrior for this. After that I like Simcoe in the boil of almost all my west coast IPA recipes due to the high alpha acids that help me get to the bitterness I want while still offering strong citrus notes with a little pine. I use it in the whirlpool as well. By then I have the bitterness I'm looking for, so I go pretty low on the temperature at about 170°F to 175°F.

In the dry-hop I start most IPAs (west coast and hazy) with Citra as a base flavor and aroma contributor. Citra just gives an impression that people think of when they drink IPA and it's such a versatile hop that it can help promote other notes from lots of

different hops. Mosaic and Strata are great hops for west coast IPA. Strata is known for it's berry notes, but I also get citrus and some dankness from that hop. Mosaic is great for accentuating both the citrus notes of Citra and the berry notes of Strata.

When we dry hop we drop the temperature down to 50°F to 55°F and dry-hop all in one dose. The lower temp helps with preventing hop creep. We rouse the beer multiple times per day after dry hop to get as much utilization as possible. We dry hop for three days and then crash and dump hops before packaging.



COMPETITIONS REMINDERS:

Stay on top of your entries and plan your brews! Here are the key upcoming competitions for July:

Competitions Opening:

Dogg Dayzz—Beer, Cider, Mead
opens now

Limbo Challenge—Beer
opens Saturday, July 5, at 3 PM

Brixtoberfest—Beer
opens Monday, July 14, at 12 AM

Lunar Rendezbrew—Beer
opens Saturday, July 26, at 11 AM

Shipping Due in July:

US Open—Beer, Cider, Mead
entries due: Saturday, July 12

Fermentation Frenzy—Beer, Cider, Mead
entries due: Sunday, July 13

Commander SAAZ—Beer, Cider, Mead
entries due: Wednesday, July 23

Northern Utah Homebrew Comp—Beer, Cider, Mead
entries due: Sunday, July 27

Competition Results Announcing in July:

Indiana Brewers Cup—Beer, Cider, Mead
ceremony on Saturday, July 12

Fermentation Frenzy—Beer, Cider, Mead
ceremony on Saturday, July 26

US Open—Beer, Cider, Mead
ceremony on Saturday, July 26

High Plains *Midwest Homebrew* *Circuit of America*

Questions about shipping or coordinating entries?
Reach out on Facebook or at the next club meeting!

RECENT WINNERS:

We've got some serious talent in our ranks—congrats to our members who took home medals in recent competitions!

Wortapalooza

Gold - Dirk Montgomery - International Dark Lager
Gold - Garrett Freeman - Fruit and Spice Mead
Silver - Dirk Montgomery - Munich Helles
Bronze - Dirk Montgomery - Weissbier
Bronze - Dirk Montgomery - Irish Extra Stout
HM - Dirk Montgomery - Imperial Stout

Alabama Brewer's Cup

Gold - Nick & Heather Hartley - Gose
Silver - Nick & Heather Hartley - American Stout
Silver - Dirk Montgomery - Irish Extra Stout
Bronze - Nick Crain - Wee Heavy
Bronze - Garrett Freeman - Melomel
Bronze - Garrett Freeman - Experimental Mead

POINT BY POINT: THE RACE FOR HOMEBREW CLUB OF THE YEAR

The results are in after the National Homebrew Competition, and as expected, it's brought a significant shift in the national rankings for homebrewers and clubs.

Red Earth Brewers currently hold 2nd place in the national club standings, just behind the Arizona Society of Homebrewers, trailing by a slim margin—54.87 to 50.46 points. It's a close race, and with several key competitions remaining this season, we're still very much in the hunt for the 2025 Club of the Year title.

Several of our members continue to shine on the national stage:

- **Garrett Freeman** holds steady in 7th place overall, continuing a remarkable competition season.
- **Dirk Montgomery** follows closely in 9th, with strong showings across multiple comps.

- **Nick & Heather Hartley** sit at 23rd, maintaining consistent momentum throughout the circuit.
- **Chad Medford** ranks 29th.
- **Emerson Heron** ranks 41st.
- **Kim Hynek** sits at 58th, steadily climbing and contributing valuable points to the club.
- **Ken Morris** breaks into the top 150 at 138th, gaining traction in the rankings.
- **Lou Ruscetta & Laura Toth** round out the list at 166th, helping reinforce our club's competitive efforts.

With major competitions like the Indiana Brewer's Cup, Commander SAAZ, Sower's Cup, and Blue Ridge Brew Off on the horizon, there's still plenty of opportunity to gain ground.