



NEWS YOU CAN USE!

Monthly Newsletter for the Red Earth Brewers

LAST CALL FOR RED EARTH BREWERS BOARD NOMINATIONS

Interested in helping guide the future of Red Earth Brewers? Nominations are still open for the Red Earth Brewers Board of Directors. If you'd like to run for a position or nominate yourself or someone else, please email us at RedEarthBrewers@gmail.com. Nominations will be accepted through the monthly meeting on Tuesday, June 17 at Legally Brewed.

All potential nominees will be invited to attend June's Board meeting to meet current board members and learn more about what's happening behind the scenes.

When you realize being on the REB board means more beer and more fun ... Join us!



Current nominees as of June 1st, 2025:

President - Nick Hartley
Secretary/Treasurer - Nick Crain
Events Coordinator - Rachel Silver
Member At Large - Kim Hynek

If additional nominations are received for any position, an official election will be held via ElectionBuddy in July, with ballots due by July 15 (prior to the monthly meeting). Emails with ballot information will be sent in early July if an election is required.

UPCOMING EVENTS:

-  **Happy Hour:**
 Thursday, June 5
 6:30–9 PM at
 The Big Friendly
-  **Club Meeting:**
 Tuesday, July 15
 7–9 PM at
 Roughtail Brewing Co.
 (Homebrew Only)
-  **Club Meeting:**
 Tuesday, June 17
 7–9 PM at
 Legally Brewed
 (Homebrew Only)

THANK YOU TO OUR 2025 CRAFT BREWERS FEST JUDGES AND STEWARDS!

We want to extend a huge thank you to the following Red Earth Brewers members who generously volunteered their time and expertise to judge at the 2025 Craft Brewers Fest competition:

Renee Bickel, Tim Bickel, Deb Prichard, Marc Prichard, Heather Hartley, Nick Hartley, Marion Hodge, Nicholas Hodge, Julie Bennett, Brandon Jones, Sean McCanne, Benny Jacobs, and Louis Ruscetta.

Your participation not only supported a successful and well-run competition, but also helped the club earn additional funds from the Craft Brewers Association of Oklahoma for our assistance—funds that will go right back into improving club events and resources.



June 14

Chickasaw Bricktown Ballpark

2 Sessions



BREW DOGS DESERVE A ROUND TOO—Let's be honest—no brew day is really complete without a brew dog nearby. They may not measure grain or clean kegs, but somehow, they're still one of the most important members of the homebrew team.

Maybe your dog lounges in the shade while the mash is going, or keeps a close eye on you during transfers like they're quality control. Mine likes to sit just out of reach, supervising, but makes sure to be front and center the moment the spent grains come out. Smart.

They're there when a stuck sparge has you cursing, or when you accidentally boil over your precious wort. Doesn't matter what goes wrong—your dog still thinks you're a brewing genius. You could miss every gravity reading and they'd still hand you the Brewmaster of the Year award (if they had thumbs).

So here's to the brew dogs—the silent partners in our brewing adventures. Loyal. Chill. Never critical. Always up for hanging out in the garage or backyard while we try to coax magic out of malt and hops.

That said, a quick word of caution: remember that some brewing ingredients aren't as dog-friendly as our four-legged assistants might think. Hops are toxic to dogs and can cause serious health issues, even in small amounts. Spent grains and wort (even without hops) can also cause tummy troubles if your pup sneaks too much. And of course, any alcohol—no matter how minor—is dangerous for dogs.

So while your brew dog might deserve a round, make sure it's a safe one: a bowl of cool water, a shady spot, and maybe a treat or two (of the non-barley variety).

Got a great brew dog photo? Share it on the REB Facebook page—we want to see the real MVPs of your brew day.



DON'T MISS OUT ON THE FUN

Just a friendly reminder: only paid members are eligible to vote in this year's club elections. If you haven't renewed your membership yet, there's still time! Dues are just \$35 per year—a small investment that helps support our events, competitions, and educational opportunities for homebrewers of all experience levels.

Renew today:

reearthbrewers.com/existingmember

If you have questions about your membership status or need to update your email address, feel free to contact us at reearthbrewers@gmail.com.

Please note: those who have not renewed by July 1 will be removed from the exclusive members only Facebook group.



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!

NATIONAL BOURBON DAY—SATURDAY, JUNE 14

You know what goes well with bourbon? Beer! Enjoy a bourbon-beer cocktail, a bourbon barrel-aged stout, or a Boilermaker to celebrate this June holiday.

BEER DAY BRITAIN—SUNDAY, JUNE 15

If you want to celebrate Beer Day Britain, you can. Even if you're outside of Britain. They're not checking, I promise.

FATHER'S DAY—SUNDAY, JUNE 15, 2025

Most dads deserve a beer, which is probably why beer is the top choice in alcohol for Father's Day celebrations.



2916 N Pennsylvania Ave
Oklahoma City, Oklahoma
(405) 528-5193
thebrewshopokc.com



Join the AHA Today!
Lots of good perks.
homebrewersassociation.org

COMING SOON: YOUR FAVORITE BREWERY'S FAVORITE RECIPE

Starting next month, we're launching a brand-new series: Your Favorite Brewery's Favorite Recipe. Each month, we're teaming up with our Red Earth Brewer partner breweries to bring you one of their favorite recipes—scaled down and ready for you to brew at home. Whether it's a flagship IPA, a seasonal stout, or a brewer's secret favorite, you'll get insider access to the recipes behind some of your go-to pours.

The first official feature will debut in next month's newsletter with July's highlighted brewery. But to get you started, we're sharing a bonus recipe this month: a homebrew-friendly take on the legendary Tree House Julius hazy IPA—crafted without flaked grains and with no shortcuts.



recipe card

TREE HOUSE JULIUS HAZY IPA CLONE

Key Process Notes—water: start soft—Ca 15 ppm, Cl 120 ppm, Na 78 ppm, Mg 26 ppm, SO4 140 ppm (use RO + salts); malt bill: no flaked grains; mouthfeel comes from technique and malt choice; whirlpool: hop stand at 108°F for 60 min, stirring constantly to retain volatile oils; yeast: 12.8g S-04 (base strain); 0.4g WB-06 + 0.7g T-58 (don't round up!); no aeration or hydration needed—dry yeast brings esters when gently stressed; dry hopping: free-floating pellets in primary during active ferment—no mesh bags; cold crash at 32°F for 2 days.

Malts & Adjuncts

- 5.5 lb US Two-Row
- 4.5 lb Golden Promise
- 1.25 lb Carafoam
- 1 lb Aromatic Malt
- 4 oz Dextrose

Hops

- Boil:
- 0.5 oz Warrior (15%) @ 60 min
 - 0.5 oz Apollo (17%) @ 20 min
 - 0.75 oz Citra (12%) @ 15 min
 - 0.5 oz Apollo (17%) @ 10 min

Whirlpool @ 108°F (60 min):

- 1.5 oz Apollo
- 3 oz Citra

Dry Hop (4 days):

- 1.5 oz Apollo
- 4.5 oz Citra

Mash & Fermentation

- Mash: 156°F for 60 min (adjust pH to 5.2 w/ citric acid)
- Mash Out/Sparge: 168–170°F

Ferment

- Pitch at 70°F, drop to 64°F over 60 hrs
- Hold 64°F for 4–5 days
- Add dry hops to primary, finish in ~2 days
- Cold crash, closed-transfer, force carb

Specifications: Yield: 5.5 US gal; Original Gravity: 1.067; Final Gravity: 1.012; ABV: 6.8%; IBU: 68–70; SRM: 5.7; Efficiency: 82%

CLUB MEETING BEER POLICY UPDATE

Going forward, only homebrew will be allowed at club meetings. This change helps us show respect and support for the breweries that generously host us by not bringing in outside commercial beer. Bring your latest brew to share and get feedback—support local, sip local, and keep our partnerships strong!





UPCOMING COMPS & REB RANKINGS

Red Earth Brewers continues to lead the Circuit of America rankings—though just barely ahead of the Arizona Society of Homebrewers! Our competitive brewers are keeping REB at the top, with several members ranked in the Top 200:

- Garrett Freeman – 6th
- Dirk Montgomery – 9th
- Chad Medford – 25th
- The Hartleys – 26th
- Emerson Heron – 39th
- Kim Hynek – 50th
- Ken Morris – 127th
- Louis Ruscetta & Laura Toth – 151st



RECENT COMPETITION WINNERS

Boot Brew Fest

Best of Show: Big Beer – Kim Hynek – 17C: Wee Heavy
 Gold – Nick & Heather Hartley – 22A: Double IPA
 Gold – Kim Hynek – 17C: Wee Heavy
 Silver – Dirk Montgomery – 9C: Baltic Porter
 Silver – Ken Morris – 20B: American Stout
 Bronze – Dirk Montgomery – 17C: Wee Heavy
 Bronze – Nick & Heather Hartley – 20B: American Stout

Eight Seconds of Froth

Gold – Dirk Montgomery – 24A: Witbier
 Gold – Garrett Freeman – 6B: Rauchbier
 Silver – Garrett Freeman – M2B: Pymment
 Silver – Nick & Heather Hartley – 20B: American Stout
 Silver – Dirk Montgomery – 15C: Irish Extra Stout
 Bronze – Kim Hynek – 19B: California Common
 Honorable Mention – Garrett Freeman - M2D: Stone Fruit Mead

TRASH (Three Rivers Alliance of Serious Homebrewers)

Silver – Dirk Montgomery – 20C: Imperial Stout

British Beerfest

Best of Show - Dirk Montgomery – 12C: English IPA
 Gold – Dirk Montgomery – 12C: English IPA
 Bronze – Dirk Montgomery – 15C: Irish Extra Stout

COMPETITIONS REMINDERS:

Whether you're actively earning REB points or just beginning to explore homebrew competitions, there are opportunities for every level of experience. **If you have questions about getting started, best practices for shipping entries, or any aspect of competing, feel free to reach out or connect with us at an upcoming meeting.** Let's keep the momentum strong—here are a few upcoming competitions to consider:

Competitions Openings:

- 🍷 [Commander SAAZ](#)—Beer, Cider, Mead 🌿 opens Monday, June 16
- 🍷 [Dogg Dayzz](#)—Beer, Cider, Mead 🌿🌿 opens Tuesday, July 1
- 🍷 [Sower's Cup](#) —Beer, Cider, Mead 🌿🌿🌿 TBD (expected in July)
- 🍷 [U.S. Open](#)—Beer, Cider, Mead open now
- 🍷 [Fermentation Frenzy](#)—Beer, Cider, Mead 🌿 open now
- 🍷 [North Georgia Homebrew Comp](#)—Beer, Cider, Mead open now
- 🍷 [Northern Utah Homebrew Comp](#)—Beer, Cider, Mead open now

Shipping Due:

- 🍷 [Indiana Brewers Cup](#)—Beer, Cider, Mead 🌿🌿 entries due Saturday, June 28
- 🍷 [U.S. Open](#)—Beer, Cider, Mead entries due Saturday, July 5
- 🍷 [Fermentation Frenzy](#)—Beer, Cider, Mead 🌿 entries due Sunday, July 13
- 🍷 [North Georgia Homebrew Comp](#)—Beer, Cider, Mead entries due Thursday, July 17
- 🍷 [Northern Utah Homebrew Comp](#)—Beer, Cider, Mead entries due Wednesday, July 23

Competition Results Announcing:

- 🍷 [Hot 'N Humid](#)—Beer announcing on Saturday, June 28
- 🍷 [National Homebrew Comp \(NHC\)](#)—Beer, Cider, Mead 🌿 announcing on Saturday, June 28
- 🍷 [Alabama Brewer's Cup](#)—Beer, Cider, Mead 🌿 announcing on Sunday, June 29