



NEWS YOU CAN USE!

Monthly Newsletter for the Red Earth Brewers

LOOKING AHEAD TO 2026: BACK TO THE BASICS & BUILDING STRONGER BREWERS

At our most recent board meeting, club officers gathered to chart a path for 2026, focusing on what matters most, strengthening our brewing community from the ground up. After careful discussion, the board outlined key goals for the year ahead, emphasizing education, foundational homebrewing skills, and a strategic approach to competitions.

The 2026 plan revolves around three main tracks: Education, Basic Homebrewing, and a Reduced Competition Focus. Each track is designed to create a more engaged, knowledgeable, and connected membership.



EDUCATION: BREWING KNOWLEDGE

FOR ALL LEVELS—Education takes center stage in 2026, with a renewed commitment to teaching members a full spectrum of brewing skills. This includes learning BJCP styles, mastering brewing concepts such as

fermentation, ingredients, and recipe formulation, and hands-on opportunities to apply theory in practice. Whether you're new to the club or a seasoned brewer, the goal is to provide structured opportunities to grow, share knowledge, and elevate the overall skill level of our membership.



BASIC HOMEBREWING: BUILDING SKILLS

AND CONNECTIONS—Returning to the roots of homebrewing, the club is prioritizing internal competitions, paired brewing challenges, and collaborative events designed to connect new brewers with experienced mentors. Highlights

include a revamped Galentine's Day celebration, fostering creativity and camaraderie, as well as a Friendship Brew in the second half of the year to emphasize community, shared learning, and the simple joy of brewing together.

We're also planning scale-up opportunities to give members the chance to brew with local breweries. These activities are designed to strengthen bonds between members while honing essential brewing skills, building a community that thrives together.



REDUCED COMPETITION FOCUS: QUALITY OVER QUANTITY

—While competitions are a core part of club life, the board recognized the risk of brewer fatigue and rising costs associated with frequent contests. In 2026, the

UPCOMING EVENTS

- Happy Hour:**
Thursday, Nov. 6
6:30–9 PM at
American Solera
(*Int'l Stout Day*)
- Club Meeting:**
Tuesday, Nov. 18
7–9 PM at Beer is
Good Brewing
- Anniversary Party:**
Saturday, Nov. 8
2–8 PM at Skydance
Brewing Co.
- Club Meeting/
Christmas Party:**
Monday, Dec. 8
5–9 PM at Roughtail
Brewing Co.

MEMBERSHIP UPDATE

- Average attendance: 33 members
- Membership: 126 paid

ANNIVERSARY PARTY

SAT

NOV

08

2–8 PM AT SKYDANCE BREWING CO.

We're celebrating **15 years of Red Earth Brewers** and **30 years of The Brew Shop**. It will be an afternoon of food, fun, raffles, memories, and of course, great beer!

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Homebrewing, at its core, is about togetherness, and as the holiday season arrives, gratitude feels especially close to the heart. Looking around at a club meeting or sharing a quiet pint from a home keg, it's easy to remember what brought us all into this crazy, rewarding hobby: curiosity, creativity, and, above all, each other.

Thankful for Every Brew and Brewer—

It's hard not to feel thankful when surrounded by people who freely share their successes and missteps, whose kitchen tables turn into tasting panels, and whose garages turn into makeshift breweries on weekends. We cheer each other on, and we offer a hand when someone's batch doesn't go as planned. Our community welcomes both the wide-eyed beginner and the seasoned pro, and every member makes this club richer.

Thankful for Laughter, Learning, and Second Chances—There's something special about the laughter that bubbles up over a stuck mash or the hush as a new recipe is poured for the first time. Being part of a club means always having someone to bounce ideas off, and always having an audience for brewing "war stories." We teach and learn from each other with patience and humility, and we pass down what we know, one pint at a time.

Thankful for Community and Kindness—This club isn't just about beer, it's about friendship. We find time to celebrate, to lift each other up, and to welcome new faces at every gathering. From lending a bag of hops to sharing a meal at the holiday party, the kindness and generosity of our members is what makes this community feel like home.

As we head into the holidays, here's to raising a glass in gratitude, for homebrewing, for all we've learned, and for the people we brew alongside. Thank you for making this club not just a group, but a family. Cheers to another year of joy, discovery, and shared pints together!

—continue reading: Looking Ahead to 2026: Back to the Basics & Building Stronger Brewers

club will scale back events, concentrating on the seven High Plains competitions and a dedicated push for the National Homebrew Competition. By narrowing our focus, members can invest more time and energy into producing higher-quality entries, improving their chances of advancing to the finals and gaining national recognition.

LOOKING FORWARD—The 2026 plan represents a deliberate return to fundamentals while creating pathways for growth, mentorship, and competitive success. By prioritizing education, foundational brewing skills, and strategic competition, the club aims to cultivate a stronger, more connected, and more skilled membership than ever before. Together, we're making 2026 a year of learning, brewing, and shared success, raising not only our beers but also our collective expertise and community spirit.

WHY THIS FOCUS IN 2026?

Q: Why emphasize education and basic homebrewing?

A: Over the years, our club has grown in size and experience, but the basics sometimes get overlooked. Focusing on education and foundational skills ensures that all members, new and experienced, have a solid understanding of brewing concepts, BJCP styles, and best practices. Skilled brewers create better

beer, mentor others effectively, and share knowledge that benefits the entire community.

Q: Why focus on paired brewing challenges and internal competitions?

A: These events provide hands-on learning while fostering mentorship. Pairing new brewers with seasoned members encourages collaboration, knowledge transfer, and camaraderie. Internal competitions give members a lower-pressure environment to test recipes, experiment, and refine skills before tackling larger external competitions.

Q: Why reduce the number of competitions?

A: Too many competitions can lead to brewer fatigue and increased costs. By focusing on high-value contests like the High Plains Circuit and the National Homebrew Competition, members can dedicate more effort to quality entries and improve chances of success.

Q: What does this mean for the club as a whole?

A: This three-track approach of education, basic homebrewing, and strategic competition ensures the club grows stronger from the inside out. Members will gain knowledge, develop skills, form deeper connections, and participate in more meaningful competitions.



Join the AHA Today!

Lots of good perks.

homebrewersassociation.org



2916 N Pennsylvania Ave
Oklahoma City, Oklahoma

(405) 528-5193

thebrewshopokc.com



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

BREWING UP HOLIDAY CHEER TOGETHER

For many of our members, the Red Earth Brewers Christmas Party is the highlight of the year, and with good reason. It's the perfect mix of friendship, food, and fantastic beer.

Mark your calendars for Monday, December 8th, from 5–9 p.m. at Roughtail Brewing, because this year's celebration promises to be festive, fun, and full of cheer.

We'll kick off the evening with the first hour dedicated to homebrew sharing, giving everyone a chance to pour, taste, and

talk about their latest creations. It's a wonderful way to showcase your brews and enjoy the creativity of fellow members.

Afterward, we'll gather for a potluck dinner filled with delicious dishes, laughter, and good conversation. The evening will wrap up with one of our proudest traditions, celebrating and honoring our 2025 Club Member of the Year and Brewer of the Year.

HELP MAKE OUR CHRISTMAS PARTY MERRY AND BRIGHT— Rachel Silver is gathering a crew of holiday elves to help make this year's celebration unforgettable. Whether you'd like to lend a hand with decorating, planning, or adding festive touches throughout the evening, your help will make the party shine.

To get involved, email redearthbrewers@gmail.com or reach out to Rachel for details. We can't wait to celebrate another year of great beer, great friends, and great memories together!

This party is a true highlight of the holiday season. It's a chance to relax, share a toast, and reflect on another great year of brewing together. Please note that the Christmas Party is open to paid members only.



CHECK US OUT!

Follow us for the latest updates, events, and brewing inspiration.

Stay connected and stay informed!

recipe card



YOUR FAVORITE BREWERY'S FAVORITE RECIPE: SCHWARZBIER WORLD BEER CUP SILVER MEDALIST – FLIX BREWHOUSE

Courtesy of Chance Carolus

DIRECTIONS:

Eight gallons of water at approx 164°F. The desired mash temp is 152°F.

Mash rest for 45 minutes

Boil for 60 Minutes

Start Fermentation at 53°F

Once Gravity is reaches 1.024 - 1.028 allow beer to reach 60°F.

When the beer is Diacetyl free, lager at 34°F for 4-6 weeks.

Water

- 8 gal RO Water
- 1 g Calcium Chloride (Mash)
- 1 g Gypsum (Mash)

Yeast

Any German Lager yeast should do

Malts

- 6 lbs Munich I
 - 2.5 lbs Pilsner
 - 9 oz Carafa Special II
 - 3 oz Chocolate Malt
- (Note: Use acid or acid malt as needed to get to 5.3 pH)

Hops

- 60 min:
 - 0.5 oz Herkules (16.4% AA)
- (Note: adjust to acheive 22-28 IBU)



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.

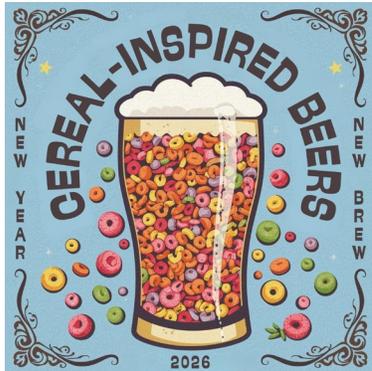
Our first internal competition of 2026 comes to us courtesy of Tim Bickel and Nick Hodge, the masterminds behind the idea and champions of all things dark and

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

At our club meeting on Jan. 20, we'll hold a People's Choice vote to crown the 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:

- Nov. 18–30: declare your beer style
- 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!



SPRING BREW OFF COMMITTEE VOLUNTEERS NEEDED!

Our Spring Brew Off team, Sean, Chris, Rachel, and Heather, is looking for a few more helping hands to make next year's competition a success. This is one of our club's biggest events of the

year, and it takes a strong team of dedicated members to keep things running smoothly.

We're looking for volunteers to fill several key roles:

- **Judge Director**—Recruits and assigns judges, manages judging schedules, and oversees flights and Best-of-Show rounds

- **Cellarmaster**—Manages entry check-in, sorting, and storage, ensuring all beers are ready and prepped for judging on schedule
- **Hospitality Team**—Provides meals and desserts for judges and volunteers, and helps make the awards ceremony extra special

Judging will begin the weekend of April 10–11 and wrap up on April 18.

This is a great opportunity to get more involved, support our club's signature competition, and keep the spirit of brewing and camaraderie strong within Red Earth Brewers. To show our appreciation, the club will cover 2026 memberships for those who serve on the Spring Brew Off Committee.

If you're interested or want to learn more, email redearthbrewers@gmail.com. Committee meetings will begin in November, so now's the perfect time to jump in and help make next year's competition our best yet!



BREW GEAR ALERT!

Chad Medford is selling a **brand-new Grainfather Conical Fermenter – Advanced Cooling Edition** with 4 gallons of glycol. Still in the box! \$1,100 for club members. Contact Chad for details.

ANNOUNCEMENTS, NEWS & MORE ...

If you have an announcement or know of a festival, dinner, beer event, or whatever you think may be interesting to fellow brewers, please let us know at RedEarthBrewers@gmail.com. We are always looking for things to include in the newsletter.

SPECIAL SMALL-BATCH RELEASES TO CELEBRATE REB'S ANNIVERSARY

The anniversary party is just around the corner! Local brewers and cider makers are releasing special small-batch beverages to celebrate, and you won't want to miss them.

OK CIDER – CITRAZACCA

Release: On Tap Now

About: CitrAzacca is a bold, fruity cider with a kick, coming in at 8.4% ABV. It started as a homebrew recipe that proved too good to discard and has been perfected professionally since 2020.

Availability: This small-batch release is only at OK Cider so stop by and try it before it's gone! Tell Tim, Luke, Patricia, and Shellene that the Red Earth Brewers sent you.

FRENZY BREWING – UDDERLY DELICIOUS MILK STOUT

Release: Monday, November 3 at 3:00 PM

About: With stout season arriving, Frenzy Brewing is releasing a special milk stout, Udderly Delicious. Inspired by homebrew

experimentation and a love for the craft, this stout is rich, smooth, and perfect for the celebration.

Availability: This small-batch release is only at the Frenzy taproom, so stop by and grab a glass before it's gone! Special thanks to Matt and Jeremy for their continued support of Red Earth Brewers.

SUPPORT OUR LOCAL BREWERIES!

These releases are a great way to celebrate with the community and show appreciation for the local breweries and cidery that support Red Earth Brewers. Grab a friend, stop by OK Cider or Frenzy Brewing, and help support the businesses that make our club stronger!

Want to brew these beverages at home? Email Red Earth Brewers to request the recipes for CitrAzacca and Udderly Delicious and bring a taste of the anniversary to your own homebrew setup.

More breweries are working on special releases to celebrate, so stay tuned for additional announcements and opportunities to raise a glass with REB!



OKLAHOMA STANDARD SUPPORTS HOMEBREWERS AT FOAM CUP



Red Earth Brewers is proud to continue the Oklahoma tradition of supporting our homebrewing community by assisting the Fellowship of Oklahoma Ale Makers with the FOAM Cup once again! This exciting event brings together homebrewers from across the High Plains region and offers a unique opportunity to gain judging and stewarding

experience, make connections, and contribute to one of Oklahoma's premier brewing competitions.

We are looking for volunteers to help as judges or stewards during the FOAM Cup judging sessions. Whether you're an experienced judge or new to the process, your help is welcome and appreciated. It's a great way to learn, connect, and support this celebrated event.

Judging Sessions at Marshall Brewing Company:

- Sunday, Nov. 16, at 1:00 PM & 5:00 PM
- Monday, Nov. 17, at 6:00 PM
- Tuesday, Nov. 18, at 6:00 PM
- Thursday, Nov. 20, at 6:00 PM
- Friday, Nov. 21, at 7:00 PM
- Saturday, Nov. 22, at 9:00 AM & 1:00 PM

If you're interested in volunteering, sign up at the [FOAM Cup competition website](#).

FOAM CUP ENTRY DROP-OFF & DELIVERY OPTIONS

Getting your beers ready for FOAM Cup? Here's how to get them to Tulsa:

- 1. The Brew Shop**—Drop off entries at The Brew Shop anytime through Nov. 8. Note that these will be kept at room temperature, so hold off on lagers or other beers that need cooler storage until closer to the deadline.
- 2. Anniversary Party at Skydance**—Stephen Polczynski will be at the party and accept beers to deliver.
- 3. Marc & Debbie Delivery**—Ready to get your beers out early? Marc and Debbie will deliver entries on Nov 5. Contact them directly to arrange drop-off.

Get your beers in and let's bring the FOAM Cup back to OKC!

UPCOMING COMPETITIONS –

The 2025 season wraps up with one final event, Happy Holidays in St. Louis. We kick off 2026 with KCBM, so keep an eye on entry deadlines, shipping dates, and results—it's set to be another year of friendly competition and great beer!

Competitions Openings:

🍷 [Happy Holidays Homebrew](#)—Beer 🍷🍷
opens Monday, Nov. 17

🍷 [KCBM 43rd Annual Homebrew](#)—Beer, Cider, Mead 🍷🍷🍷
opens Monday, Dec. 1

Shipping Due:

🍷 [FOAM Cup](#)—Beer, Cider, Mead 🍷🍷
entries due Tuesday, Nov. 11

🍷 [Happy Holidays Homebrew](#)—Beer 🍷🍷
entries due Friday, Dec. 5

Competition Results Announcing:

🍷 [Oregon Brew Crew Fall Classic](#)—Beer, Cider, Mead 🍷
results on Sunday, Nov. 8

🍷 [FOAM Cup](#)—Beer, Cider, Mead 🍷🍷
results on Sunday, Nov. 22

🍷 *High Plains* 🍷 *Midwest Homebrew* 🍷 *Circuit of America*

REB SURGES IN 2025 COA STANDINGS

With just four events remaining in the 2025 Circuit of America season, the competition for club supremacy is tighter than ever. The Arizona Society of Homebrewers holds a narrow lead with 71.25 points, but Red Earth Brewers (REB) are close behind with 67.15 points.

Individual performances continue to impress on the national stage

- Garrett Freeman: 7th place overall, 18.11 points
- Dirk Montgomery: 8th place overall, 15.46 points
- Nick & Heather Hartley: 20th place overall, 9.30 points
- Chad Medford and Kim Hynek: Top 100
- Ken Morris: knocking of the door of the Top 10

As the season approaches its final events, REB is poised for a thrilling finish, backed by outstanding individual results and broad club representation. Stay tuned for what promises to be an exciting conclusion to this year's circuit!



CLOSING OUT 2025 IN THE HIGH PLAINS CIRCUIT

With just one event left in the season, the 2025 High Plains Circuit is coming down to the wire, and the hunt comes down to Iowa Brewer's Union and Kansas City Bier Meisters, with four points separating the two. The club sits third overall with 109 total points—thanks to the hard

work, skill, and dedication of our outstanding members.

TOP 20 INDIVIDUAL STANDINGS: SPOTLIGHT ON REB

Red Earth Brewers are making their presence known in the individual rankings, with three members in the Top 20:

Garrett Freeman: 16 points (3 Gold, 0 Silver, 1 Bronze)

#9 overall, leading the charge for REB and displaying outstanding consistency across competitions.

Nick & Heather Hartley: 15 points (2 Gold, 1 Silver, 2 Bronze)
#15 overall, showing exceptional teamwork and versatility.

Chad Medford: 14 points (1 Gold, 2 Silver, 3 Bronze)
#18 overall, proving to be a steady force in a tough field despite not having brewed this year.

Their achievements, paired with many other strong entries from the club, have pushed Red Earth Brewers into tight competition with some of the region's most established teams.

EYES ON THE FINISH

As FOAM Cup approaches, every entry counts and every medal will help decide both club and individual legacies for 2025. The camaraderie, friendly rivalries, and relentless pursuit of brewing excellence have kept REB in the mix at every contest. Whether you're entering, volunteering, or cheering from the sidelines, let's finish strong and show why Red Earth Brewers have earned their place among the High Plains elite!

RECENT COMPETITION WINNERS

Dogg Dayzz

Gold – Australian Sparkling Ale – Nick & Heather Hartley

Gold – American Stout – Ken Morris

Silver – British Brown Ale – Kim Hynek

Silver – Semi-Sweet Mead – Nick & Heather Hartley

Silver – Experimental Mead – Garrett Freeman

Bronze – Alternative Sugar Beer – Nick & Heather Hartley

Bronze – Berliner Weisse – Nick & Heather Hartley

Blue Ridge Brew-Off

Gold – Melomel – Garrett Freeman

Bronze – Witbier – Dirk Montgomery

Bronze – Wee Heavy – Dirk Montgomery

Liquid Poets Slam

Gold – Australian Sparkling Ale – Nick & Heather Hartley

Rocky Mountain Homebrew Challenge

Gold – Irish Extra Stout – Dirk Montgomery

Gold – Experimental Mead – Garrett Freeman

Silver – Australian Sparkling Ale – Nick & Heather Hartley

Silver – Baltic Porter – Dirk Montgomery

Sunshine Challenge

Gold – Blonde Ale – Nick & Heather Hartley

Gold – Witbier – Dirk Montgomery

Silver – Gose – Nick & Heather Hartley

Bronze – Australian Sparkling Ale – Nick & Heather Hartley

Michigan Mead Cup

Silver – Experimental Mead – Garrett Freeman

Lunar Rendezbrew

Gold – Australian Sparkling Ale – Nick & Heather Hartley

Arkansas State Fair

Best of Show – Michael Estrada (*Imperial Stout*)

Gold – Imperial Stout – Michael Estrada

Hoppy Halloween

Best of Show Cider/Mead – Garrett Freeman (*Fruit & Spice Mead*)

Gold – Fruit and Spice Mead – Garrett Freeman

Gold – Gose – Nick & Heather Hartley

Gold – Stone Fruit Mead – Garrett Freeman

Silver – Experimental Mead – Garrett Freeman

SNERHC

Best of Show Mead/Cider – Garrett Freeman (*Melomel*)

Gold – Melomel – Garrett Freeman

Gold – Irish Extra Stout – Dirk Montgomery

Silver – Fruit and Spice Mead – Garrett Freeman

Bronze – Czech Pale Lager – Kim Hynek