



NEWS YOU CAN USE!

Monthly Newsletter for the Red Earth Brewers



BREWING UP HOLIDAY CHEER TOGETHER

For many of our members, the Red Earth Brewers Christmas Party is the favorite event of the year, and with good reason. Mark your calendars for **Monday, December 8th from 5–9 p.m. at Roughtail Brewing** because this year promises to be festive, fun, and full of great beer.

We will begin the evening with an hour of homebrew bottle share, giving everyone the chance to share their latest creations and enjoy the talents of fellow brewers. Afterward, we will gather for a potluck dinner filled with delicious dishes, plenty of laughter, and good conversation. The night will wrap up with one of our proudest traditions, when we come together to celebrate and honor our 2025 Club Member of the Year and Brewer of the Year.

This party is a true highlight of the holiday season. It is a chance to relax, enjoy the camaraderie of the club, and reflect on another great year of brewing together. **Please remember that the Christmas Party is for paid members only.**

HELP MAKE OUR CHRISTMAS PARTY MERRY AND BRIGHT

Behind every memorable event is a team of dedicated helpers, and Rachel Silver is gathering a crew of holiday elves to add those extra touches that make this celebration so special. Whether it is decorating, planning, or simply bringing a little extra holiday spirit, your help will make the evening shine even brighter. If you would like to pitch in, email redearthbrewers@gmail.com for more details.

We cannot wait to raise a glass with you and toast to another year of great beer and great friends!

UPCOMING EVENTS

- 🍷 **Happy Hour:**
Thursday, Sept. 4
6:30–9 PM at
The Big Friendly
- 🍷 **Happy Hour:**
Thursday, Oct. 2
6:30–9 PM at
Frenzy Brewing
- 🍷 **Club Meeting:**
Tuesday, Sept. 16
7–9 PM at OK Cider
(Mead Making with
Garrett Freeman)
- 🍷 **Club Meeting:**
Tuesday, Oct. 21
7–9 PM at Angry
Scotsman Brewing

MEMBERSHIP UPDATE

- 🍷 Average attendance: 33 members
- 🍷 Membership: 124 paid



SAVE THE DATE



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08

ANNIVERSARY PARTY

We're celebrating **15 years of Red Earth Brewers and 30 years of The Brew Shop**. The anniversary committee is planning something special, and you will not want to miss it!



As the leaves start to turn and the school year kicks off, I can't help but think about what this time of year represents, not just for students, but for anyone who loves learning. That includes homebrewers. There's something energizing about a fresh start: new challenges, new opportunities, and a chance to grow our skills in ways we might not have considered before.

For students, the start of school is about building new skills, exploring different subjects, and learning to think critically. As homebrewers, we do something very similar. Every time we step into the brewhouse or the kitchen, we're experimenting, observing, and learning. We read, we measure, we taste, we tweak, and in the process, we're constantly expanding our understanding of ingredients, techniques, and flavors.

One of the best parts of homebrewing is that there's always something new to learn. A different style, a new method, a piece of equipment that pushes us to think differently. Just like a student wrestling with a tough problem, we wrestle with fermentation temps, mash schedules, or hop balances. And whether a batch succeeds or teaches us through a mistake, it's

all part of the journey, part of the learning process that keeps our passion alive.

The start of the school year is also a reminder that growth comes from stepping outside our comfort zones. In brewing, that might mean trying a spontaneous fermentation, experimenting with a new yeast strain, or blending flavors in unexpected ways. It's often in those moments of curiosity, and yes, a little bit of courage, that the most memorable beers are born.

Here at Red Earth Brewers, we're lucky to have a community that embodies this same spirit of learning. Club meetings, competitions, or even a casual conversation about ingredients or techniques are all chances to share knowledge and grow together. Every conversation is like a mini-classroom, giving us new ideas, perspectives, and inspiration.

So as the school year begins, I encourage all of us to embrace our inner students. Read, explore, experiment, share. Try new styles, test new methods, and don't be afraid of mistakes. They're just lessons in disguise. Every batch is an opportunity to learn, improve, and enjoy the journey.

Here's to a season full of curiosity, learning, and, of course, great beer. May this fall bring new insights, new experiences, and plenty of moments worth raising a glass to.

DAYS TO RAISE A GLASS

Sept. 7

National Beer Lovers Day:

Lift a pint and join fellow fans in celebrating the joy of beer in all its styles.

Sept. 20

Sour Beer Day:

Take a moment to savor a tart, funky, and refreshing sour brewed to wake up your taste buds.

Sept. 28

National Drink Beer Day:

Cap off the month with the simplest holiday of all—raise a glass and enjoy a cold one.



Join the AHA Today!

Lots of good perks.

homebrewersassociation.org



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CHECK US OUT!

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

Stay connected and stay informed!



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.

IMPORTANT UPDATES FOR MASTER HOMEBREWER PROGRAM PARTICIPANTS



Many of our members take part in the Master Homebrewer Program, and recent actions have led to updates in scoresheet submission requirements. These changes do not affect competitions, but they are designed to keep submissions fair, accurate, and consistent for everyone.

WHAT'S CHANGING IN SCORE REPORTING

After a recent incident involving falsified scoresheets, the program has clarified what will be accepted for credit.

Complete scoresheets only

- The entire scoresheet must be submitted.
- PDFs are preferred, but a complete image file is also acceptable.
- Partial scoresheets, screenshots of part of a sheet, cropped PDFs, or cell phone photos of a screen will no longer be accepted and will be rejected without further notice.

Individual submissions for team brewers

- Each team member must now submit their own scores individually.
- This ensures that mistakes or misconduct by one member do not affect the rest of the team.
- When the new site goes live, every member will have their own login, so accounts will no longer be tied together.

These updates help maintain the integrity of the program and ensure that everyone's hard work is properly recognized.

recipe card



YOUR FAVORITE BREWERY'S FAVORITE RECIPE: ROUTE 66 AMBER LAGER – MUSTANG BREWING

Courtesy of Gary Shellman

DIRECTIONS:

Mash grains well for 60 minutes at 152°F in 3.5 gallons of water; raise to mash out and sparge with 168°F water to collect 6.25 gallons of wort

Boil for 60 minutes - hopping according to schedule

Chill boiled wort to 55°F - add yeast and aerate with filtered O2 at 0.25 liters/min for 4 minutes

Ferment until FG is reached, then transfer to secondary and lager for 21 days at 34°F and keg at 12.50 lbs CO2 or bottle with 5 oz of corn sugar

Water

8 gal RO Water
2 g Calcium Chloride (Mash)
2 g Gypsum (Mash)
1 g Epsom Salt (Mash)

Fermentables

5.5 lbs Pilsner Malt
2.0 lbs Caramel 40
1.5 lbs Munich 10 Malt
1.0 lb Marris Otter Malt

Hops

First Wort 60 min:
0.50 oz Hallertauer Tradition (4.4 AA)

Boil 30 minutes:
1.25 oz Hallertauer Tradition (4.4 AA)

Boil 10 minutes:
0.50 oz Hallertauer Tradition (4.4 AA)

Yeast

2 pkgs Saflager W-34/70
(Weihenstephan Lager dry yeast)
Substitute: Mangrove Jack's M76 Bavarian Lager yeast; Minimum 200 billion cells of viable yeast

Specifications: Yield: 5 US gal/19 liters; Est. OG - 1.052; Est. FG - 1.011; 5.5% ABV; 25.4 IBUs; 11.1 SRM



FROM THE CIRCUIT TO THE PLAINS: REB MEMBERS MAKING WAVES

Red Earth Brewers continues to make its mark in brewing competitions across the country. With multiple members in the top 10 of the **Circuit of America** and strong showings in the **High Plains Circuit**, our club is proving itself as one of the premier brewing communities in the nation.

CIRCUIT OF AMERICA STANDINGS

After Sower's Cup, Red Earth Brewers is one of only two clubs with multiple brewers in the top 10. Here's a recap of our top performers:

- Garrett Freeman – 8th place overall, 13.82 points
- Dirk Montgomery – 9th place overall, 13.46 points
- Nick & Heather Hartley – 23rd place, 7.76 points
- Chad Medford – 41st place, 5.33 points
- Kim Hynek – 58th place, 4.45 points

Other members contributing to the club's presence:

- Ken Morris – 116th
- Lou Ruschetta & Laura Toth – 181st
- Stephen Polczynski – 236th
- Adam McConnell – 261st
- Alan Roten – 274th
- Nicholas Hodge & Lindsey Wheat – 286th
- Sean McCanne – 314th

HIGH PLAINS CIRCUIT UPDATE

Red Earth Brewers had a strong showing at Sower's Cup, but there's still work to do with three competitions remaining in the 2025 High Plains Circuit. Currently, the club sits ****third****, 19 points behind the Bier Meisters and 43 points behind first-place Iowa Brewers Union.

Top club members in the High Plains top 30:

- Garrett Freeman – 14 points
- Chad Medford – 14 points
- Emersen Heron – 10 points
- Kim Hynek – 9 points
- Andrew Wiles – 8 points
- Dirk Montgomery – 7 points

LOOKING AHEAD

Three High Plains competitions remain: **Dogg Dayzz**, **Hoppy Halloween**, and **FOAM Cup**. Let's keep the momentum going and finish the season strong!

UPCOMING COMPETITIONS – SEPTEMBER HIGHLIGHTS

September is a busy month on the competition calendar with new entry windows opening, shipping deadlines approaching, and several award ceremonies to watch for.

Competitions Openings:

- 🍷 [California Homebrew Competition](#)—Beer, Cider, Mead 🍷 opens Sept. 6
- 🍷 [Oregon Brew Crew Fall Classic](#)—Beer, Cider, Mead 🍷 opens Sept. 6
- 🍷 [Hoppy Halloween Challenge](#)—Beer, Cider, Mead 🍷🍷 opens Sept. 12
- 🍷 [Enchanted Brewing Challenge](#)—Beer 🍷 opens Sept. 14

Shipping Due:

- 🍷 [Sunshine Challenge](#)—Beer, Cider, Mead 🍷 entries due by Sept. 6
- 🍷 [Rocky Mountain Homebrew Challenge](#)—Beer, Cider, Mead entries due by Sept. 17
- 🍷 [Brixtoberfest](#)—Beer entries due by Sept. 19
- 🍷 [Michigan Mead Cup](#)—Mead entries due by Sept. 26

Competition Results Announcing:

- 🍷 [Dogg Dayzz](#)—Beer, Cider, Mead 🍷🍷 announcing on Sept. 6
- 🍷 [Blue Ridge Brew Off](#)—Beer, Cider, Mead 🍷 announcing on Sept. 14
- 🍷 [Liquid Poets Society Competition](#)—Beer, Cider, Mead announcing on Sept. 27





CHEERS TO OUR NEW BEER JUDGES!

We've got some exciting news to share from the BJCP tasting exam that followed Spring Brew Off! Huge congratulations to Nick Crain and Caleb Lee, who scored high enough to officially become Certified Beer Judges! That's a big achievement and one worth celebrating.

A round of applause also goes out to Louis Ruschetta, Stephen Polczynski, and Nick Hartley—all three scored high enough to qualify for the National Judge Exam down the road. That's no small feat, and we're proud of the hard work that went into it. We even had an out-of-state participant earn a national-level score.

Every single seat was sold out, and it was inspiring to see so many of our members (and friends of the club) step up to the challenge. Even if you just missed the passing score, know that the effort you put in is something to be proud of—and we're rooting for you to come back stronger next time.

Looking ahead, we're planning to offer the tasting exam class again next fall. We'll be fine-tuning things to make it even better, especially to help those who were so close to passing. Because at the end of the day, this is about learning, growing, and supporting each other as we keep raising the bar—both in our brewing and in our judging.



SPRING BREW OFF COMMITTEE – VOLUNTEERS NEEDED!

Our Spring Brew Off team (Sean, Rachel, and Heather) is looking for a few more helping hands to make next year's competition a success.

We need club members to step up and take on key roles that keep the event running smoothly:

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

Head Steward – Recruits and organizes stewards, coordinates with judges and organizers, and ensures competition rounds run smoothly.

Cellarmaster – Manages entry check-in, sorting, and storage, and ensures entries are prepped and ready for judging on schedule.

Hospitality Team – providing meals and desserts for judges, as well as contributing to the awards ceremony.

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

This is a great way to get more involved with the club, support our biggest annual competition, and help Spring Brew Off continue to grow. If you're interested, reach out to redearthbrewers@gmail.com for more info. We plan to start committee meetings in October.

RECENT COMPETITION WINNERS

Fermentation Frenzy

- Best of Show – Fruit and Spice Mead – Garrett Freeman
- Gold – Fruit and Spice Mead – Garrett Freeman
- Bronze – Witbier – Dirk Montgomery
- Bronze – American Pale Ale – Garrett Freeman
- Bronze – Melomel – Garrett Freeman

Commander SAAZ

- Gold – Witbier – Dirk Montgomery
- Silver – Imperial Stout – Dirk Montgomery
- Silver – Fruit Cider – Emerson Heron
- Silver – Gose – Nick & Heather Hartley
- Bronze – Blonde Ale – Nick & Heather Hartley
- Bronze – Experimental Mead – Garrett Freeman

Dixie Cup

- Silver – Experimental Mead – Garrett Freeman

North Georgia Home Brew Comp

- Gold – Blonde Ale – Michael & Joni Estrada
- Silver – Kolsch – Dirk Montgomery
- Silver – American Pale Ale – Michael Estrada
- Bronze – Imperial Stout – Michael Estrada

Sower's Cup

- Silver – British Brown Ale – Kim Hynek
- Silver – Irish Stout – Kim Hynek
- Bronze – Baltic Porter – Dirk Montgomery
- Bronze – Czech Dark Lager – Dirk Montgomery
- Bronze – American Light Lager – Stephen Polczynski
- Bronze – Irish Red Ale – Stephen Polczynski
- Bronze – Experimental Mead – Garrett Freeman