



# NEWS YOU CAN USE!

*Monthly Newsletter for the Red Earth Brewers*



## SPRING BREW OFF: LET THE JUDGING BEGIN

Spring Brew Off is here. This year, all judging and the awards ceremony will take place at Roughtail Brewing Company, creating a central spot to gather, taste, and talk beer throughout the week. We will also step away for a

Judge Appreciation Night at Skydance Brewing Company, giving everyone a chance to relax and connect outside of judging.

### JUDGING SCHEDULE (APRIL 10-18)

All judging will be in person at Roughtail on these dates and times:

- Friday, April 10: 2 PM and 6 PM
- Saturday, April 11: 10 AM and 2 PM
- Sunday, April 12: 10 AM and 2 PM
- Tuesday, April 14: 6 PM
- Wednesday, April 15: 6 PM
- Friday, April 17: 6 PM
- Saturday, April 18: 9 AM and 1 PM

Best of Show judging is planned for Saturday, April 18, right after the last judging session. The awards ceremony and meet-the-homebrewers time will follow.

### FOOD AND HOSPITALITY

Judges and stewards will be well taken care of, with homemade food at every single-session block and full meals provided between each of the four double-session days. If you would like to contribute or bring something from your own kitchen, reach out to Heather Hartley; extra hands are always welcome.

### JUDGES NIGHT AT SKYDANCE: SATURDAY, APRIL 11

On Saturday, April 11, we will have a Judge Appreciation Night at Skydance Brewing starting around 6 PM. It is a relaxed chance to say thank you, catch up, and enjoy one of Oklahoma City's favorite beer spots away from the score sheets and clipboards.

### AWARDS CEREMONY: SATURDAY, APRIL 18

The awards ceremony will be on Saturday, April 18, at Roughtail and is open to anyone who wants to come out. With all judging, Best of Show, and awards in the same place, it should be an easy and fun way to wrap up the competition together.

You can find full details and sign up to judge, steward, or volunteer through the club's competition site: [www.competitions.redearthbrewers.com/springbrewoff](http://www.competitions.redearthbrewers.com/springbrewoff).

## UPCOMING EVENTS

- 🍷 **Happy Hour:** Thursday, April 2 6:30–9 PM at COOP Ale Works
- 🍷 **Happy Hour:** Thursday, May 7 6:30–9 PM at The Big Friendly
- 🍷 **Club Meeting:** Tuesday, April 21 7–9 PM at Angry Scotsman Brewing
- 🍷 **Club Meeting:** Tuesday, May 19 7–9 PM at Anthem Brewing (Kansas City for May Challenge)

## YOUR CLUB, YOUR CREW: ELECTIONS ARE OPEN



It's that time again for Red Earth Brewers elections.

Nominations are open for Vice President, Competition

Coordinator, and Member at Large. Each board spot is a two-year term, and you can serve up to two terms in the same role. You don't have to be a brewer to run. If you enjoy the club, the homebrew community, and a good pint, you already belong here.

### CURRENT NOMINATIONS:

- Lindsey Wheat for Vice President
- Chris Hurt for Member at Large

For Competition Coordinator, Sean McCanne has hit his term limit, and he has set the bar high. We are looking for someone with some energy and a little bit of organization who wants to help lead Spring Brew Off, New Year New Brew, and the other fun competitions that keep things interesting all year.

The election will be held online before the July 21 meeting. If you have been thinking about getting more involved or trying a leadership role, now is a great time to step up.

To nominate yourself, send an email to the club address or speak up at any upcoming club meeting.



## SPRING AND SECOND CHANCES:

Spring has a way of making everything feel new again. The days are a little longer, the garage is a little less cold, and suddenly cleaning kegs or scrubbing fermenters does not seem like such a chore. It is a good time to look at where your brewing is and where you want it to go next.

We have had a busy run of meetings, competitions, and planning, and you all have brewed a lot of good beer through the winter. Now is a chance

to think about what you want to brew for yourself. Maybe that is a crisp lager, an easygoing pale ale, a wheat beer with a little citrus, or something wild and funky that would give a judge a headache.

Spring is also a reminder of why this club matters. Warmer evenings make it easier to share beers on a patio, try each other's experiments, and ask the questions you have been sitting on. If you have been hanging back for a while, consider this a friendly nudge to step forward a bit. Bring a beer. Ask for feedback. Offer to help at an event.

As you plan your next brew day, think about what you want in your glass when you sit down at the end of the day. Whatever that is, I hope you brew it, bring it, and tell us the story behind it.

See you and your spring beers soon.

## IT'S TIME FOR REB RENEWALS

We just celebrated our 15th anniversary and back-to-back wins as MHP Club of the Year, and the club is in a really good place. If you have been thinking about joining, or if your membership is due, this is a great time to be part of Oklahoma's largest and most decorated homebrewing community.

We are sitting at 61 paid members after finishing last year with more than 127, and we would love to see more familiar faces back on the roster. Members get free entry into non-sanctioned club competitions, monthly meetings with educational sessions and guest speakers, access to our members-only Facebook group full of everyday questions, tips, and brew day chatter, and plenty of chances to join group projects, tastings, and festivals.

If you haven't renewed yet, please do so before the April meeting.

The three-meeting courtesy window is up for anyone who has made it to all the meetings so far in 2026.

After June, we will also do our yearly cleanup of the Facebook group and remove non-paying members. If you want to stay plugged in and keep seeing everything that is going on, make sure your membership is current before then.

Membership dues help pay for the unglamorous but important stuff like insurance for pouring events and the basics that keep the club running. Whether you are just getting started or you have been brewing for years, Red Earth Brewers is a place to learn, share, and enjoy good beer with good people.

You can renew online or at the next meeting. Guests are always welcome to check things out for up to three meetings before joining.



## MASTERING THE DRY HOP

Dry hopping is where the magic happens for hop-forward beers, but when, how, and at what temperature you add those hops can dramatically change your beer's aroma, flavor, stability, and even attenuation. Let's break down the science and strategies behind great dry hopping.

### WARM VS. COLD DRY HOPPING: FLAVOR EXTRACTION AT DIFFERENT TEMPERATURES

The temperature at which you dry hop has a major impact on what compounds get extracted from the hops:

- **Warm Dry Hopping (65–70°F / 18–21°C):**  
Increases the extraction of hop oils, thiols, and polyphenols  
Enhances fruity, citrusy, and tropical notes (especially in hops like Citra, Mosaic, and Galaxy)  
It can also pull more grassy, vegetal, or harsh bitterness if left too long  
Commonly used by local breweries after a diacetyl rest at ~58°F, striking a balance between yeast cleanup and aroma extractions
- **Cold Dry Hopping (39–50°F / 4–10°C):**  
Reduces polyphenol extraction by up to 50%, lowering "hop bite" and astringency  
Preserves delicate aromas while minimizing harsh or green flavors  
Ideal for hazy IPAs where smooth mouthfeel is key  
Research shows most aroma compounds (like linalool and 4MMP) extract fully within 24–48 hours, even at cold temps  
Pro Tip: Many pros now favor short, cold dry hops (1–2 days at ~50°F) to maximize aroma while minimizing off-flavors and instability.

### HOP CREEP: WHAT IT IS AND HOW TO PREVENT IT

Hop creep occurs when enzymes in hops (especially beta-amylase) restart fermentation by converting unfermented sugars into alcohol and CO<sub>2</sub> after you thought fermentation was done.

- **This can lead to:**  
Over-attenuation  
Over-carbonation or even bottle bombs  
Increased diacetyl production from stressed yeast
- **Ways to reduce hop creep:**  
Dry hop cooler and quicker (e.g., 50°F for 1–2 days)  
Limit hop contact time, aroma peaks early; extended contact doesn't help  
Add hops post-fermentation only after a diacetyl rest is complete  
Use enzyme additives like White Labs Brewzyme-D (contains ALDC) to break down diacetyl precursors and reduce hop creep risk when added at dry hop

### ALDC / BREWZYME-D: YOUR DIACETYL DEFENSE

Diacetyl gives beer an unwanted buttery or butterscotch off-flavor. It forms from alpha-acetolactate, a yeast byproduct that oxidizes over time.

- **Brewzyme-D contains alpha-acetolactate decarboxylase (ALDC), which:**  
Converts alpha-acetolactate directly to acetoin (flavor-neutral) during fermentation  
Prevents diacetyl formation entirely  
Can be added at yeast pitch or during dry hopping to stop hop-creep-induced diacetyl  
This is especially useful for lagers, hazy IPAs, or any beer with heavy late-hop additions

### HOP VARIETY RESPONSES TO TEMPERATURE

Different hops express different aromas depending on dry hop temperature. Warmer temps amplify bold, complex profiles, but also risk extracting harsher compounds. Cold dry hopping yields cleaner, more focused aromas. (see graphic for examples)

### OXYGEN IS THE ENEMY: PURGING WITH CO<sub>2</sub>

Oxidation during dry hopping leads to stale, cardboard-like flavors and faded hop aroma.

- **To prevent this:**  
Purge your fermenter or dry-hop vessel with CO<sub>2</sub> before adding hops  
Use a closed transfer system whenever possible  
If adding loose pellets, purge the hop container and headspace after addition  
Consider hop bags with magnets or stainless steel hops tubes to avoid opening the fermenter  
Even brief oxygen exposure can undo weeks of careful brewing, so purge aggressively!

### FAQ: COMMON DRY HOP QUESTIONS

**Q:** How long should I dry hop?

**A:** 1-3 days is often enough. Beyond 4–5 days, you risk more



**HOP AROMAS: WARM VS. COLD DRY HOPPING**  
Flavor Profiles at Different Temperatures

Warm 65–70°F	Cold 40–50°F
<b>Hop Variety</b>	<b>Cold</b>
<b>Citra</b> ▶ Tropical, Mango, Lime	▶ Crisp Citrus, Less Resin
<b>Mosaic</b> ▶ Berry, Dank, Froot Loops	▶ Blueberry, Subtle Earth
<b>Simcoe</b> ▶ Pine, Passionfruit, Earthy	▶ Soft Pine, Clean Finish
<b>Cascade</b> ▶ Bold Grapefruit, Floral	▶ Mild Citrus, Clean
<b>Galaxy</b> ▶ Passionfruit, Peach, Wine-like	▶ Bright Stone Fruit, Less Funk

**Bold & Intense** | **Clean & Bright**

polyphenols and hop creep with little aroma gain.

**Q:** Should I dry hop during active fermentation?

**A:** Some brewers do a "biotransformation" dry hop during late fermentation, but this increases hop creep risk. Most prefer to wait until fermentation is complete and a diacetyl rest is done.

**Q:** Do I need to sanitize my hops?

**A:** No, hop compounds are antimicrobial. But oxygen and dirty equipment are real risks, so focus on cleanliness and purging, not sterilizing hops.

**Q:** Why do some local breweries dry hop at 58°F?

**A:** That temperature follows a diacetyl rest, allowing yeast to clean up VDKs while still extracting great hop aroma without excessive polyphenols or creep. It's a sweet spot for many IPA producers.

### FINAL THOUGHT:

Dry hopping isn't just "tossing hops in." It's a precise tool. Whether you go warm and bold or cold and clean, understanding the trade-offs helps you brew the beer you intend, not the one you accidentally make. Have a dry hop question? Bring it to the April meeting!



## BIG BREW DAY: MAY 2

Big Brew for National Homebrew Day is coming up on Saturday, May 2. It is a perfect excuse to fire up the kettle and brew along with homebrewers across the country and around the world. The American Homebrewers

Association puts together official recipes each year, and for 2026, they chose three past National Homebrew Competition gold medal winners: a Pre-Prohibition porter, a Trappist-style single, and an imperial stout.

This year, Big Brew lands on the same day as Hoppy Camper, so a lot of our members will already be busy getting beer and booths ready to pour. Because of that, the club is looking at different ways to handle Big Brew so people can still take part without adding extra chaos to Hoppy Camper prep. We will share the plan as we get closer. If you are interested in helping organize a group mash or hosting a smaller brew day, let us know at the next meeting or send an email.



Join the AHA Today!

Lots of good perks.

[homebrewersassociation.org](http://homebrewersassociation.org)



2916 N Pennsylvania Ave  
Oklahoma City, Oklahoma

(405) 528-5193

[thebrewshopokc.com](http://thebrewshopokc.com)

## THE 6TH ANNUAL HOPPY CAMPER HOMEBREW EXPO

In just a few weeks, the 6th Annual Hoppy Camper Homebrew Expo will be here. It is a big day of craft brewing, community, and good times that also supports a great cause.

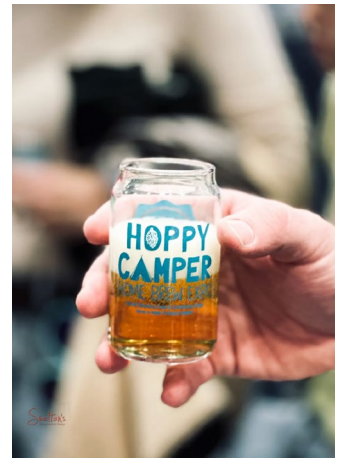
This year's event brings together more than 25 homebrewers and 8 local craft breweries, pouring over 100 different beers, wines, ciders, and meads. There will be four food trucks, live music, and s'mores around the fire, so it is easy to make a full evening of it.

VIP Session runs from 4-5 PM

General Session runs from 5-8 PM

All proceeds help provide life-changing experiences for campers with intellectual and physical disabilities. Every ticket helps fund adaptive activities like archery, fishing, zip lining, talent shows, and arts and crafts through the Make Promises Happen program, which serves campers ages six and up.

It is one of those events that reminds you how much good can come from doing what we already love to do.



### 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](mailto:RedEarthBrewers@gmail.com). We are always looking for things to include in the newsletter.



**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!



### CHECK US OUT!

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

Stay connected  
and stay informed!



## SUMMER IS YOUR PLAYGROUND

Once we get through spring, the competition calendar quiets down. There are fewer deadlines, fewer entries to prep, and fewer score sheets showing up in your inbox. It can feel strange if you are used to brewing with contests in mind, but it is actually a great time to relax and experiment.

Summer is a perfect season to brew for yourself. This is when you can try the odd ideas, the new hops you grabbed on sale, or that style you like to drink but have never bothered to enter. Split batches, different yeasts, different mash temps, fruit, coffee, spices, tea, whatever you are curious about. If it turns out a little weird, you learned something. If it turns out amazing, you might have just built the base for a future medal beer.

It is also the time to think about the beer you want waiting for you in the fridge after mowing the lawn or coming home from work. Maybe that is a pale ale with just enough hop bite, a light lager that disappears faster than you planned, or a big, fruity saison that tastes like summer in a glass.

So while the judges take a breather and the competition scene slows down, do not be afraid to loosen up your own brewing too. Brew something you probably would not enter. Bring a bottle to a meeting. Tell us what you tried and what you would change next time. That is how all of us get better and have more fun doing it.

## HIGH PLAINS UPDATE

CLUB STANDINGS	POINTS
Kansas City Bier Meisters	97
Iowa Brewers Union	65
Red Earth Brewers	42
Johnson County Brewing Society	34
ZZHops Homebrewing Club	26

BREWER STANDINGS	CLUB AFFILIATION	PTS
Dirk Montgomery	REB (OK)	15
Mike & Stephanie Butler	KCBM (KS)	15
Colby Reineke	MHBA (MN)	14
Travis Johnston	No Club (KS)	13
Eric Martin	KCBM (KS)	13
Kevin Olson	ZZHops (MO)	13
Jake Larkey	KCBM (KS)	11
Kevin Wagner	KCBM (KS)	10
Rich Vander Ploeg	JCBS (KS)	10
Steve Powell	Big Sioux (SD)	10
Stephen Polczynski	REB (OK)	10
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Sean McCanne	REB (OK)	8
Brent Roady	REB (OK)	5
Garrett Freeman	REB (OK)	3
Ken Morris	REB (OK)	1

Note: REB Brewer of the Year is determined by the High Plains Standings.

## RECENT MEDALISTS

Congrats to the medal winners at these select competitions. If you've recently won a medal, let us know so we can recognize your achievement.

### IBU Open

Gold – Stephen Polczynski – 1A: American Light Lager  
 Silver – Dirk Montgomery – 15C: Irish Extra Stout  
 Silver – Sean McCanne – 9C: Baltic Porter  
 Bronze – Dirk Montgomery – 9C: Baltic Porter  
 Bronze – Ken Morris – 4A: Munich Helles  
 Bronze – Dirk Montgomery – 3D: Czech Dark Lager  
 Bronze – Stephen Polczynski – 15A: Irish Red Ale

### Drunk Monk Challenge

Gold – Stephen Polczynski – 11C: Strong Bitter  
 Gold – Stephen Polczynski – 15A: Irish Red Ale  
 Silver – Nick & Heather Hartley – 12B: Australian Sparkling Ale

### Blue Bonnet Brew Off

Gold – Kim Hynek – 1C: Cream Ale  
 Silver – Stephen Polczynski – 11C: Strong Bitter  
 Silver – Garrett Freeman – M2B: Pymment

## NATIONAL BEER DAY



**April 7**

A day to commemorate the end of Prohibition in the United States, National Beer Day encourages beer lovers to raise their glasses in celebration of their favorite beverage's legality.