



NEWS YOU CAN USE!

Monthly Newsletter for the Red Earth Brewers

Next REB Happy Hour:



THURSDAY, Aug 6, 2026, 6:30 pm – 9 pm
OK Cider Co, OKC

[705 W Sheridan Ave, Oklahoma City, OK 73102](#)

Happy Hour is a casual way to get to know other folks in the club, get brewing ideas, and just have a relaxed time outside of our monthly meetings with like-minded beer friends.

STATS:

Current Member Count: 70
Average Meeting Attendance: 25

JOIN NOW!

Next Monthly Meeting:



TUESDAY, Aug 18, 2026, 7:00 pm – 9 pm
Beer Is Good Brewing Co., Norman.

[216 E Main St, Norman, OK 73069](#)

*** HOMEBREW ONLY ***

Bring your Lawnmower Beers for a scale up opportunity - The BIG brewers will pick the winner!

PLEASE REMEMBER TO SIGN IN
DON'T FORGET YOUR TASTING GLASS!

Yearly dues are \$35. New memberships are \$17.50 after July 1. Memberships are for the current calendar year.

Upcoming Events

Aug 6	REB Happy Hour @ OK Cider Co. OKC (6:30-9pm)
Aug 18	REB Monthly Meeting @ Beer Is Good, Norman (7-9pm) - Bring Lawnmower Beers
Sept 3	REB Happy Hour @ Skydance Brewing Co. OKC (6:30-9pm)
Sept 15	REB Monthly Meeting @ The Big Friendly (7-9pm) - Bring SMASH Beers
Sept 26	Zoo Brew - Details pending



sMasH Beer Project

Brew now to turn in at the September Meeting at The Big Friendly

Hey Members! It's time to revive this fun little project – sMasH Beers. What is a sMasH beer? It is a beer that has a single Malt and a single Hop used in the ingredients. Nothing more. But to truly get an idea of what a particular grain and a particular hop can produce, it would take a very long time of playing with these ingredients one beer at a time. So, let's do this together and get a large sample that we can all enjoy. But there are some rules. Please follow them if you want to participate. They are easy. The hardest part is just telling yourself NOT to add anything extra. This is NOT a competition. Just good scientific fun!

Brew a 5 gal batch that conforms to the specs below. Tailor the hop schedule and amounts to meet the IBU criteria. The goal is to learn more about different hop and malt profiles.

Target Spec:

O.G: 1.040 - 1.055

IBU: 50-60

Medium body

Water chemistry to match your style

Hops:

You Choose (only one!). You must Dry Hop your beer. The recommended way is to dry hop for 3 days. But there have been some advancements in hops these days, so you are free to use Abstrax, hop shots, or any other liquid hop extract in your beer. You do not have to use traditional T90s. You can use any hop/hop oil/hop extract. Just make sure it is one variety. It is allowed to use a hop shot that contains a combination because that is the way it comes. But if you choose a hop shot, you must use it exclusively.

Grain/Extract Malt

Choose any malt that can be used 100% in the grain bill. You may add a small amount of Cara-pils or Carafoam (<5%) for head retention if you are using a grain that needs a little help. You may not add any other fermentables like table sugar, or dextrose, or maltose, or honey, etc...

Yeast (Choose 1):

We have donated yeast from Fermentis you can pick up at the August meeting, or choose a neutral yeast that will not provide aggressive flavor profiles, as in the case of Hefeweizen or Belgian. Explore new yeast



strains like Lalbrew House Ale, or US-05, W34/70, Kviek.

Discussion:

There's no competition here, just understanding differences between hops, malts, and yeasts. Be prepared to discuss your brew. You will need to provide the grain, hop and yeast choice at a minimum.

Education and Events

ZOOBREW! Yep, it's almost that time. We are talking to the zoo about the details and getting organized September 25th, so if you are wanting to pour you need to get to brewing! There will be a signup form and more information as things firm up.

What do you want to learn about? There are so many facets to homebrew: Ingredients, chemistry, ratios, recipes, volumes, hardware, process, etc, etc, etc! What do you want to learn about? How to start? Taking your beer to the next level? Recipe formulation? Cloning your favorite commercial beer? Want more brewdays? Message Sean McCanne and let's talk about the direction of the club.

Competition Corner

We're covering group shipping to the next High Plains comps, which are Dogg Dayzz and Sower's Cup (opens Aug 17th), so if you've entered, look out for shipping and timing information soon. Reach out with questions.



Recent Medal Winners Congratulations!

Recent Winners			
Name	Place	Beer	Comp
Dirk Montgomery	4th	15C: Irish Extra Stout	Fermentation Frenzy
Dirk Montgomery	3rd	20C: Imperial Stout	Fermentation Frenzy
Dirk Montgomery	2nd	9C: Baltic Porter	Fermentation Frenzy
Dirk Montgomery	3rd	15C: Irish Extra Stout	Indiana Brewers Cup
Dirk Montgomery	1st	20C: Imperial Stout	Indiana Brewers Cup
Dirk Montgomery	3rd	24A: Witbier	Indiana Brewers Cup
Stephen Polczynski	2nd	15A: Irish Red Ale	NHC Finals
Kim Hynek	3rd	7B: Altbier	America's Finest City
Kim Hynek	1st	10A: Weissbier	America's Finest City
Nick & Heather Hartley	1st	12B: Australian Sparkling Ale	America's Finest City
Dirk Montgomery	3rd	14C: Scottish Export	America's Finest City



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Lots of good perks.**

<https://www.homebrewersassociation.org/support-the-aha/?promo=Red-Earth-Brewers-Homebrew-Club>

ANNOUNCEMENTS, NEWS, ETC.:

If you have an announcement or know of a festival, dinner, beer event, or whatever you think may be interesting to fellow members, please let us know at

redearthbrewers@gmail.com.



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