



NEWS YOU CAN USE!

Monthly Newsletter for the Red Earth Brewers

CALL FOR NOMINATIONS
make REB even better



ELECTION SEASON IS HERE

It is that time again for Red Earth Brewers elections. **Nominations are now open for Vice President, Competition Coordinator, and Member at Large.**

Each board position is a two-year term, and members can serve up to two consecutive terms in the same role. You also do not have to be a brewer to run for office. If you enjoy the club, the homebrew community, and a good pint or two, you are already in the right place.

Sean McCanne has reached his term limit as Competition Coordinator, and those are definitely some big shoes to fill. This club is full of people with talent, energy, and a real love for great beer, and we need someone ready to take the lead on Spring Brew Off, New Year New Brew, and the other internal competitions that keep things fun and active.





The election will be held online prior to the July 21st meeting. If you have been thinking about getting more involved or trying a leadership role, consider this your nudge. You can email redearthbrewers@gmail.com to nominate yourself, or you can throw your hat in the ring at any upcoming club meeting.



MISTAKES ON TAP | MARCH MONTHLY MEETING

If you have a beer with a clear BJCP flaw, like acetaldehyde, DMS, diacetyl, oxidation, or something else that did not quite turn out, bring it to the March meeting at Skydance. We are planning a short hands-on educational session using real examples from member beers, so please bring enough for 20 to 30 people to taste.

UPCOMING EVENTS

-  **Happy Hour:**
Thursday, March 5
6:30–9 PM at
Frenzy Brewing Co.
-  **Happy Hour:**
Thursday, April 2
6:30–9 PM at
COOP Ale Works
-  **Club Meeting:**
Tuesday, March 17
7–9 PM at
Skydance Brewing
(Dunkles Uncle
Challenge)
-  **Club Meeting:**
Tuesday, April 21
7–9 PM at Angry
Scotsman Brewing
(Galentine's
Challenge)

MEMBERSHIP UPDATE

-  **57 Paid Members**

ABLE HOMEBREWERS LICENSE

Pouring season is here, and if you plan to serve beer at any Red Earth Brewers event, you must have a valid ABLE Homebrewer's License on file. This applies to everyone pouring their own beer.

This license is separate from a regular server's license. The ABLE Homebrewer's License covers brewing and serving your own beer at sanctioned events, and both may be required depending on the event.

You can apply for or renew your ABLE Homebrewer's License online at aca-prod.accela.com/ABLE. Once approved, email a copy to redearthbrewers@gmail.com so the club can keep it on file for upcoming events. It is a simple step that helps us stay organized, compliant, and ready for a strong pouring season.



Somewhere along the way, a lot of us quietly turned brew day into a chore.

You know the feeling. You start by telling yourself you are just “knocking out a quick batch,” and suddenly you are staring at a timer, fiddling with water chemistry spreadsheets, and stressing over whether you hit 1.052 or 1.054. The beer still turns out fine, but the day felt more like work than something you love.

I want to invite you to flip that script.

When most of us brewed our first batch, it was not because we were chasing medals or obsessing over mash efficiency. It was because the whole thing felt like magic. You add grain, water, hops, and yeast, and somehow a few weeks later you are pouring a glass and thinking, “I made this.” That spark is still there, even if it sometimes gets buried under gear, gadgets, and expectations.

One of the easiest ways to bring the fun back into brew day is to make it less of a solo project and more of a social one. If you have only ever brewed alone in your garage, invite another club member over next time. Split a recipe, share a burner, or do completely different beers side by side. You will end up trading tips, laughing at small mishaps, and probably caring a lot less about whether your mash landed a degree or two off.

And if you are already brewing with friends, give yourselves permission to lean into the fun. Put on a favorite album. Fire up the grill. Turn recipe design into a group discussion instead of a private spreadsheet. Brew days do not need to be silent, serious

operations. They can be loud, messy, and full of bad jokes and good stories.

The bigger beer community was built on that kind of shared energy. Festivals, club nights, competitions, and meetups all exist because someone decided that beer is better when it brings people together. Your brew day can be a small version of that. When you pour a pint of your own beer for someone else, you are not just serving a drink; you are sharing a little piece of your time, attention, and creativity. That is worth celebrating.

Passion shows up in different ways for different brewers. Some of you get excited about dialing in that perfect lager fermentation. Others live for experimenting with new hops, wild ingredients, or off-the-wall styles. Some of you love the science; some love the storytelling. Whatever your lane is, make room for it on brew day. If you love tinkering, plan a small experiment every batch. If you love sharing, build your schedule so friends can swing by during the boil for a taste and a chat.

Most of all, remember that there is no prize for being the most stressed-out homebrewer in the room. The best beers often come from brewers who enjoy the process enough to keep doing it, learning from it, and laughing when it does not go exactly as planned.

So as we head into another busy season of brewing, pouring, and talking about beer, I hope you will treat brew day less like an obligation and more like a mini holiday. Protect the time. Invite someone in. Try something that makes you just a little excited to see how it turns out.

If you find yourself smiling more on brew day than you are frowning at your hydrometer, you are doing it right.

IT IS TIME FOR REB RENEWALS

After celebrating our 15th anniversary and back-to-back wins as MHP Club of the Year, Red Earth Brewers is in a great place. If you have been thinking about joining, or if your membership is up for renewal, this is a good time to be part of Oklahoma's largest and most decorated homebrewing community. We are currently sitting at 57 members after finishing last year with over 127 members.

Members enjoy free entry into non-sanctioned club competitions, monthly meetings with educational sessions and guest speakers, and access to our members-only Facebook group that is always busy with brew day chatter, questions, and tips. You will also have

chances to join group projects, take part in tastings, and represent REB at festivals and competitions around the metro.

Membership dues help cover things like insurance for pouring events and other basics that keep the club running smoothly. Whether you are brand new to brewing or have been doing it for years, Red Earth Brewers is a place to learn, share, and celebrate with people who care about good beer.

You can renew online or at the next meeting. Guests are welcome to attend up to three meetings to see how we do things and meet everyone.

LADIES, START YOUR
BREW KETTLES



click here to get signed up

OR GO TO: [TINYURL.COM/MWA8U8EE](https://tinyurl.com/mwa8u8ee)

& BRING YOUR BEER TO THE
APRIL MONTHLY MEETING



HOMEBREW CON RETURNS

Registration is now open for Homebrew Con 2026, the AHA's big annual homebrewing conference and party. The event will be held June 19–20 in Asheville, North Carolina, with the National Homebrew Competition Final Round judging on June 17–18 and the NHC awards ceremony and Knock-Out Party on June 20.

Conference registration includes two full days of seminars, talks, the Homebrew Expo, Club Night, Homebrew Hospitality, and the NHC awards events, all centered at the Harrah's Cherokee Center and nearby venues. Attendance is limited this year, and registration is \$334.95 per person for active AHA members.

If you have ever thought about going to Homebrew Con, this may be the year to do it, as the AHA is positioning 2026 as a "smaller but higher-energy" relaunch focused on clubs and community. You can find the full schedule, hotel information, and registration details on the Homebrew Con website linked in the AHA announcement.

BIG BREW DAY

Big Brew for National Homebrew Day is coming up on Saturday, May 2, and it is a great excuse to fire up the kettle and brew with homebrewers across the country and around the world. The American Homebrewers Association created Big Brew to celebrate National Homebrew Day each year, and 2026's official recipes are three past National Homebrew Competition gold medal winners: a Pre-Prohibition Porter, a Trappist-style single, and an imperial stout.

This year, Big Brew falls on the same day as Hoppy Camper, which means a lot of our members will already be busy getting beer and booths ready to pour. Because of that overlap, the club is looking at some alternatives for how and when we mash in, so people can still take part in Big Brew Day without adding extra chaos to Hoppy Camper prep. We will share details on the plan as we get closer, but if you are interested in helping organize a group mash or hosting a smaller brew day, let the club know at the next meeting or by email.



NHC FIRST ROUND KANSAS CITY DELIVERY



We are also looking for someone to help with a quick beer run by delivering the club's first round NHC entries to Kansas City.

Not all of the club's NHC entries are going there this year, but the handful that are will be stored at The Brew Shop before heading out. From there, they will need a ride up to Kansas City Bier Co. at 310 W 79th Street in Kansas City, Missouri,

which also happens to be a nice spot to enjoy a delicious German beer before heading back home.

Entries must be delivered by March 28, so we would like to line someone up soon. If you are already planning a trip that direction or would not mind a short drive to help the club, your help getting those beers safely to their destination would be appreciated.

If you are interested, send an email to redearthbrewers@gmail.com or message the club on [Facebook](#).



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SPRING BREW OFF DETAILS

REB's Spring Brew Off is almost here. This year, all judging and the awards ceremony will take place at Roughtail Brewing Company at 320 W Memorial Road in Oklahoma City, which will also be the main location for shipped and local drop-off entries. We also bumped

up the number of entries in our competition to 400 this year and looking forward to another strong showing from club members.

SHIPPING AND DROP-OFF WINDOW

Entries may be dropped off or shipped from March 6 through March 20. The main location is Roughtail Brewing Company at 320 W Memorial Road, Oklahoma City, OK 73114, with additional drop-off locations at Learn to Brew and The Brew Shop. Gail will have fridge space to keep entries cold, and we will handle pickups as usual.

JUDGING SCHEDULE (APRIL 10-18)

All judging will take place in person at Roughtail on the following days and times:

- Friday, April 10 – Afternoon (2 PM) and Late (6 PM)
- Saturday, April 11 – Early (10 AM) and Late (2 PM)
- Sunday, April 12 – Early (10 AM) and Late (2 PM)
- Tuesday, April 14 – Evening (6 PM)
- Wednesday, April 15 – Evening (6 PM)

- Friday, April 17 – Evening (6 PM)
- Saturday, April 18 – Early (9 AM) and Late (1 PM)

Best of Show judging is scheduled for Saturday, April 18 after all judging is completed, followed immediately by the awards ceremony.

Judges and stewards will be taken care of, with homemade snacks at every single-session judging block and a homemade meal between each of the four double-session days. If you would like to help with meal prep or bring something to share, please get in touch with Heather Hartley, as an extra set of hands is always appreciated.

JUDGE NIGHT AT SKYDANCE

On Saturday, April 11, Red Earth Brewers will host an out-of-town judge appreciation night at Skydance Brewing. This will be a chance to thank visiting judges, spend time together, and highlight a favorite Oklahoma City beer stop. More details about time, food, and logistics will go directly to judges, stewards, and volunteers as we get closer.

AWARDS CEREMONY – OPEN TO THE PUBLIC

The awards ceremony will be held on Saturday, April 18 at Roughtail and is open to everyone. With judging, Best of Show, and awards all happening in the same location, it should be an easy and fun way to wrap up the competition together.

Full details and sign-ups for judging, stewarding, and volunteering are available at competitions.redearthbrewers.com/springbrewoff.

RECENT COMPETITION WINNERS:

SWEETHEART'S REVENGE:

Gold - Kim Hynek - Altbier
Silver - Dirk Montgomery - Foreign Extra Stout

KCBM 43:

Gold - Stephen Polczynski - American Lager
Gold - Dirk Montgomery - Scottish Export
Gold - Dirk Montgomery - Imperial Stout
Gold - Sean McCanne - Old Ale
Gold - Brent Roady - Mixed Fermentation Sour Beer
Silver - Stephen Polczynski - Fruit Beer
Silver - Garrett Freeman - Fruit Mead
Bronze - Stephen Polczynski - Strong Bitter
Bronze - Stephen Polczynski - Irish Red Ale

BLUEGRASS CUP:

Silver - Dirk Montgomery - Blonde Ale

BREWER OF THE YEAR STANDINGS:

The High Plains standings are used to determine REB's Brewer of the Year.

Gold (via tiebreaker): Dirk Montgomery 10 points (2 golds)

Silver: Stephen Polczynski 10 points (1 gold, silver, and two bronze)

Tied for third: Sean McCanne and Brent Roady 5 points (1 gold)

Fifth place: Garrett Freeman 3 points (1 silver)

The club is currently 31 points behind KCBM going into the IBU Open the first weekend of March.





March always feels like a busy brewing month. Fermenters are full, kegerators are crowded, and a lot of us are quietly wondering the same thing: “Did this batch actually turn out pretty good?”

If you have a beer, cider, or mead you are happy with, this is a good time to think about what you want to do with it. Many spring competitions, including National Homebrew Competition first round sites, have shipping and drop-off windows in March and April, so it can be a nice chance to send in a bottle or two if you are curious about feedback.

A FEW SIMPLE IDEAS TO KEEP IN MIND:

- Brew with a general plan. You do not have to build your whole year around competitions, but it can help to think about timing. Some styles, like malty lagers, need more time than a quick-turn pale ale, so March is a nice point in the year to look ahead a few weeks.
- Skim the style guidelines while you enjoy a glass. It might sound a little nerdy, but tasting your beer while you read the style description can be interesting. You may find that what you have been calling an IPA actually fits better as an American Pale Ale, or that your dark beer leans more stout than porter.
- Get a little friendly feedback. Bring a bottle to the next meeting, share it at a club event, or pour a few small samples for friends who will be honest with you. You do not need formal score sheets to learn something, but if you decide to enter a competition, that feedback can help you pick which batch to send.

March is also a good month to tuck a couple of bottles away for later. Even if you only enter one or two competitions a year, setting aside a few extra bottles from a strong batch gives you options without having to brew something new every time.

Most of all, remember that you do not have to think of yourself as a “competition brewer” to take part. Results and medals are fun, and score sheets can help you improve, but the real value is learning a bit more about your own beer and sharing it with people who speak the same language. If you have never entered anything before, maybe this is the year you let one of your favorite batches out into the world and see what you can learn from it.

COMPETITIONS REMINDERS:

Competitions Opening in March:

- 🍷 [Great Northern Brew Ha Ha](#)—Beer, Cider, Mead 🍷 opens March 2. \$10/entry limit 3

Shipping Due in March:

- 🍷 [NHC: Indianapolis](#)—Beer, Cider, Mead 🍷 entries receiving March 3–14
- 🍷 [REB Spring Brew Off](#)—Beer, Cider, Mead 🍷 entries receiving March 6–20
- 🍷 [Drunk Monk Challenge](#)—Beer, Cider, Mead 🍷 entries receiving March 6
- 🍷 [NHC: San Diego](#)—Beer, Cider, Mead 🍷 entries receiving Feb. 20–March 6
- 🍷 [Alabama Brewers Cup](#)—Beer, Cider, Mead 🍷🍷 entries receiving March 7
- 🍷 [Cherry Blossom Competition](#)—Beer, Cider, Mead 🍷🍷 entries receiving March 20
- 🍷 [Great Northern Brew Ha Ha](#)—Beer, Cider, Mead 🍷🍷 entries receiving March 27
- 🍷 [ASH Cactus Classic](#)—Beer, Cider, Mead 🍷🍷 entries receiving March 28

Competition Results Announcing in March:

- 🍷 [IBU Open](#)—Beer, Cider, Mead 🍷🍷 ceremony March 7
- 🍷 [Drunk Monk Challenge](#)—Beer, Cider, Mead 🍷 entries receiving March 14
- 🍷 [Bluebonnet Brew-Off](#)—Beer, Cider, Mead 🍷 entries receiving March 21
- 🍷 [Alabama Brewers Cup](#)—Beer, Cider, Mead 🍷 ceremony March 21
- 🍷 [Cherry Blossom Competition](#)—Beer, Cider, Mead 🍷 ceremony March 28

🍷 *High Plains* 🍷 *Circuit of America*



Join the AHA Today!

Lots of good perks.

homebrewersassociation.org



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