



# Draught Card

NEWSLETTER DATE—APRIL 2015

DRAUGHT CARD

HIGH PLAINS DRAUGHTERS

## ***Last Club Meeting— Regular Meeting at 405 Brewing Co, in Norman, Saturday March 28th.***

You know one of the things that is really enjoyable about going to the various breweries is checking out the equipment they are using, and once you see it, you'll have to admit, 405 has some of the more unique brewhouse equipment you'll see locally. Some of the equipment they are using is converted dairy equipment. They use gas for the boil kettle and electric heating elements for the hot water tank. The only glycol they have hooked up right now is for their brite tank. Also they get their grain pre-ground so they don't have to have a mill.

Also the kegs they are using are recyclable, with a plastic insert that holds about 6.5 gallons, but the cost is about 25% of what the stainless steel kegs run, and you don't have to have a cleaning station for these.

During the Club Officers Meeting it was decided that we would change up the club meetings and have some on Saturdays as some people have a hard time making a Friday night meeting. This was the 1st regular Club meeting we had on a Saturday and we had a pretty good turn out. It turns out that Trae was out of town, so Jonathan was very patient and showed us their equipment a few times as people came in and wanted a tour of the facilities.

The building they are using has plenty of room for expansion which I am sure they will need as their beer seems to be selling out almost as soon as they can get it to the restaurants and pubs. Right now they are brewing in a 10 barrel Brew kettle, which gives them about 45 Kegs per batch.

While we were visiting the 405 Brewhouse, Jonathan let us sample their Coffee Porter and a Stout, both of which were great!!!

So best of luck to Trae Carson and Jonathan Stapleton as they start their craft brewing adventure, and thanks again for hosting our visit.

## ***Correction to the March Newsletter***

In the haste to get out the last newsletter, two names were inadvertently left out of the Club Officer's Meeting article. Tom and June Larrow were present at the meeting, along with those mentioned, so sincere apologies for not including them in the article.

### IN THIS ISSUE:

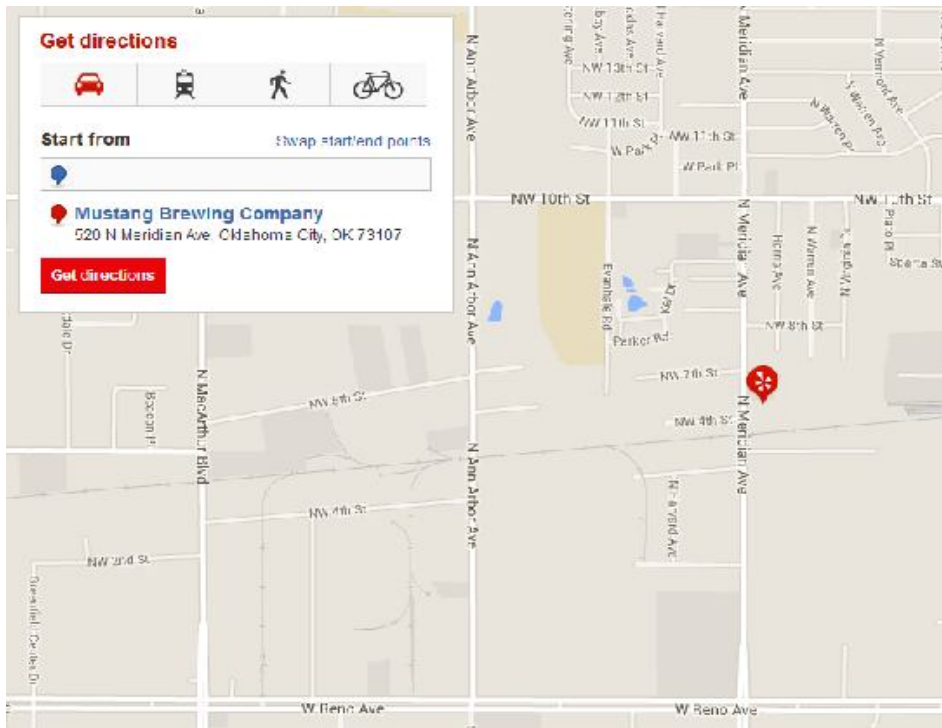
- ◆ Last Club Meeting— Regular Club Meeting at 405 Brewing Co, in Norman
- ◆ Next Club Meeting— Regular Club Meeting at Mustang Brewing Co, April 24th 7:00 PM. 520 N. Meridian Ave, OKC, OK, 73107
- ◆ Next Club Event—Big Brew Day, May 2nd, 10:00 AM.
- ◆ Brewer's Resources—on the WorldWide Web
- ◆ Calendar of Events
- ◆ Local Brew News
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- ◆ 2015 Officers Contact List

***Next Club Meeting— Mustang Brewing Co, 520 N. Meridian Ave, OKC, OK, 73107  
7:00—10:00 Friday Apr. 24th, 2015.***

Once again, Mustang Brewing Company is graciously hosting our Draughters Meeting.

Mike, our Trail Boss, will set the agenda, but as always we could use some snacks so please bring some finger foods.

The School Master will give a quick talk and hands on demonstration on the proper way to clean your taps.



***Next Club Event— Big Brew Day at Mustang Brewing Co, 520 N. Meridian Ave,  
OKC, OK, 73107 10:00 AM, May 2nd***

The Draughters are actually going to brew three different ways. Full Extract, Partial Mash and All Grain. The AHA has three recipes for this years Big Brew Day— a Columbia Pale Ale, Killer Kolsch, and Old School Barley-wine.

These three recipes can be found at the link below:

<http://www.homebrewersassociation.org/aha-events/national-homebrew-day/>

Mustang Brewing Company will supply the hot water, but because of existing laws, yeast can't be added to the finished wort on Mustang Brewing Company premises.

Also, if you want to come out and brew any other beer yourself, please feel free, and as always, finger foods would be greatly appreciated.



## CALLING ALL DRAUGHTERS!!!

A lot of people worked very hard to legalize homebrewing in Oklahoma a few years back. Have You Got Your No-Cost Homebrewer Permit Yet???  
BREW (Legally) !!!

### ***Brewer's Resources—Around the corner or on the web***

Beer Radio Shows—<http://www.beerinfo.com/index.php/pages/beerradiopodcast.html>

Beer Community—<http://www.homebrewersassociation.org/>

Finding Local Brewpubs—<http://www.beerinfo.com/index.php/pages/brewpubsUSA.html>

Beer Wiki Resource—[http://www.homebrewtalk.com/wiki/index.php/Main\\_Page](http://www.homebrewtalk.com/wiki/index.php/Main_Page)

Beer Radio Shows - <http://www.beerinfo.com/index.php/pages/beerradiopodcast.html/>

BJCP - <http://www.bjcp.org/index.php>

Barleys and Hops (an all inclusive site) - <http://www.barleysandhops.com/homebrewing/>

Beer Tutor - <http://www.beertutor.com/>

Hop Variety Handbook - [http://issuu.com/hopunion/docs/variety\\_book](http://issuu.com/hopunion/docs/variety_book)

On-Line Brewing Calculator - <http://www.brewersfriend.com/homebrew/recipe/calculator>

Spencer Trappist Ale Brewery—<http://spencerbrewery.com/>

Blue Jacket Brewery—<http://www.bluejacketdc.com/>

Creature Comforts Brewery—<http://www.creaturecomfortsbeer.com>

Side Projects Brewing—<http://www.sideprojectbrewing.com>

Cellarmaker Brewing Company—<http://www.cellarmakerbrewing.com>

**Vote with your wallet—SUPPORT YOUR  
LOCAL BREWERIES AND BREWSHOPS!!!**



## ***Calendar of Events—2015***

### **April**

24<sup>th</sup> Club Meeting at Mustang Brewing Company from 7:00—10:00PM. The SchoolMaster will go over proper cleaning of taps. Early arrivals may purchase Mustang pints and have growlers filled, during Mustang's Friday Night Fill Night from 4:00—7:00PM.

### **May**

2<sup>nd</sup> National Homebrew Day from 10:00AM—6:00PM at Mustang Brewing Company. Mike G mentioned Mustang would supply the hot water. Due to ABLE Commission rules, yeast can not be added to any wort on the Mustang premises, so you can leave the parking lot, pitch your wort and aerate on the drive home.

16<sup>th</sup> OKC Craft Brewing Festival at Tapwerks in Bricktown. Mike G. will check on this and see if maybe we want to set up the Draughter Chuckwagon and serve beer at the event. If so, we'll need beer and servers. There are two sessions for the event, Session 1 from 1:00—4:00PM and Session 2 from 5:00—8:00PM.

### **June**

19<sup>th</sup> Club Meeting from 7:00—10:00PM, possibly at Mustang BC. Mike G to check and see if another brewery might host us.

### **July**

No Club Meeting, due to Summer vacation time

### **August**

1<sup>st</sup> Mead Clinic at John and Brenda Kelly's

### **September – October**

Waiting for the OU football schedule to be published, so we can coordinate the date for the Oktoberfest celebration in Crown Heights Park, right across the street from Joe and Denice Bocoock's home.

### **November**

7<sup>th</sup> Teach A friend to Homebrew Day. Here, the Trail Boss talked about setting up one of the pilot systems to demonstrate all grain brewing. We also discussed doing an extract and a partial mash to demonstrate these methods to new brewers.

20<sup>th</sup> Possible meeting at Mustang BC. – this meeting is generally when we elect new officers.

### **December**

11<sup>th</sup> Draughters Christmas Party at Burt and Donna Renard's home, from 7:00—11:00PM



## Local Brew News

### **Scott at the Moore Learn To Brew store leaves us for Greener pastures.**

Actually he and his wife left us for “Orange” (drought stricken) pastures. They have moved to Orange County, California, so we wish them the best of luck and hope they’ll at least say Hi if they come through this way again.

### **Anthem Brewing Co. named Official Craft Beer of OKC Energy FC**

April 15, 2015 - [USL \(USL\)](#) [OKC Energy FC](#)



OKLAHOMA CITY - OKC Energy FC has named Oklahoma City based Anthem Brewing Company as its official craft beer. Beginning with the team's home opener on Saturday, April 18, fans will have the opportunity to purchase four different Anthem varieties.

"The opportunity to partner with a brand as strong as Energy FC is very exciting," said Patrick Lively, Head Brewer with Anthem. "Their commitment to the community resonates with core fibers of our company culture."

Anthem will also serve as the presenting sponsor for Energy FC pint nights.

"It's been great to work with Anthem thus far on meeting our craft beer needs," said Prodigal LLC President Jeff Ewing. "Anthem provides a unique, Oklahoma product that our fans will certainly enjoy. We're excited about the future opportunities that exist with them."

### **Oklahoma house approves bill for the Sale of Cold High Point Beer**

Well that was a really good effort our House Legislators put in to at least get the bill passed in through the House. Unfortunately when it got to the Senate they put it into “Committee” which means don’t hold your breath, since this is one way the Senate uses to kill bills they don’t want to pass. Ultimately, bills like this that get some traction, may be referred to the State ballot for a vote of the people sooner than you think.

### **And for our Idiots of the Week news report comes this.**

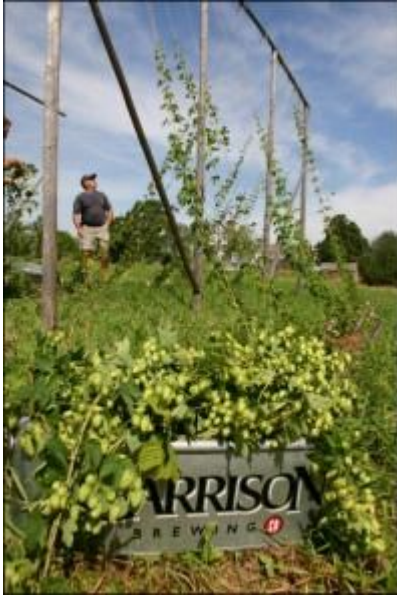
#### **Roomates stab each other with beer bottles in Android vs Iphone 6 dispute**

Two men in Tulsa, Okla. were hospitalized on Friday after stabbing each other in a fight over the superiority of iPhones versus Android devices.



## Beer News From Across the Country

### Hops Harvest Has Brewers Excited Across The Country



With commercial hop farming in Canada experiencing a revival, breweries across the country are reaping the benefits, with this year's crops being scooped up and used as soon as they're harvested.

In New Brunswick, [CBC News reports](#) that **Happy Hopyard** hops farm near Anagance has had requests for their first crop of organic hops from a number of breweries in the region, including **Picaroon's**, **Propeller** and **Garrison**. They don't expect they'll be able to meet the full demand this year, but hope to increase their yield next year.

In Nova Scotia, the [Halifax Chronicle-Herald reports](#) that Garrison has brewed their first wet hop ale using hops from Happy Hopyard as well as two Nova Scotia farms – the **Ross Farm Museum** in New Ross, and **Meander River Farm** in Hants County. The beer should be ready for release in late September.

In Ontario, [Heritage Hill Organics](#) in Dalston has harvested what is believed to be the [first commercial batch of hops in Ontario in almost 85 years](#). The hops were picked last weekend with the help of staff from [Duggan's Brewery](#) in Toronto, which will be one of the first breweries to craft a beer using the historic harvest.

### Legislative Reform Around the Country

It turns out that Oklahoma isn't the only State changing the liquor laws in response to the Explosion of breweries—Arizona, YAY! Texas, Hmmm!

#### **Arizona Senate Passes Compromise Beer Bill**

The Arizona Senate last week voted in favor of a compromise bill to allow microbreweries to maintain their additional brewing, restaurant and retail locations even as production volumes exceed the state's current 40,000-barrel cap.

Senate Bill 1030, as passed, raises the production cap fivefold, allowing for breweries to make up to 200,000 barrels without forfeiting their retail privileges.

Dubbed the Arizona Beer Bill, brewers initially only hoped it would definitively clarify that they can, in fact, keep their ancillary retail operations up and running once they crossed the 40,000-barrel threshold. The bill now goes to the house for consideration

#### **Texas Lawmaker Aims to Rein in Self-Distribution**

One Texas lawmaker has filed a bill that would dramatically rein in the amount of beer the state's breweries are legally allowed to self-distribute.

[House Bill 3389](#), sponsored by State Rep. Senfronia Thompson (D-Houston), aims to reduce the amount of beer a manufacturer can self-distribute from 40,000 barrels to just 5,000 barrels.



STATE OF OKLAHOMA

OKLAHOMA ALCOHOLIC BEVERAGE LAWS ENFORCEMENT COMMISSION  
REQUEST FOR PERMISSION TO MAKE CIDER/WINE/BEER

Able License No. \_\_\_\_\_

- Mr.
- Mrs.
- Ms.

\_\_\_\_\_

\_\_\_\_\_  
(Mailing Address)

\_\_\_\_\_  
Social Security Number

\_\_\_\_\_  
Date of Birth

The above named applicant hereby requests permission to make not in excess of Two Hundred (200) gallons of cider, wine, or beer within one (1) year. The applicant states that such cider, wine, or beer will be made by simple fermentation without distillation and will be made solely for the use of the applicant and his/her family and guests.

Applicant states that he/she has never been convicted of a felony or of having violated the prohibitory laws of the State of Oklahoma and that he/she has never held a Federal Liquor Stamp in the State of Oklahoma before the adoption of Article 27 of the Oklahoma Constitution, except as provided by law.

\_\_\_\_\_  
(Applicant Signature)

Subscribed and sworn to before me this \_\_\_\_\_ day of \_\_\_\_\_, 20\_\_\_\_.

\_\_\_\_\_  
(My Commission Expires)

\_\_\_\_\_  
(Notary Public)

**ABLE Commission Mailing Address**

Alcohol Beverage Laws Enforcement Commission  
3812 North Santa Fe Ave, Ste 200  
Oklahoma City, OK. 73118-8500



**See the High Plains Draughters on FACEBOOK too!!!**

**We're on the web—[www.draughters.com](http://www.draughters.com)**

*Your 2012 Draughter Officers*

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