



September 2026 Brewsletter

Wouldn't you like to brew today?



September Members Meeting

September 13th, 2026 @7:00 pm

Municipal Brew Works - Spooky Nook

**KART Topic: David will discuss sanitation, a critical part of brewing
to prevent off flavors and have a successful result!**

Please bring a homebrew to share!



Happy Hour

September 18th, 2026 @6:00pm

Come share a pint with us @The Common Beer Company in Mason. They have nice line up brews and a cool taproom & patio (fingers crossed for some nice weather to sit outside in the back). Let's enjoy some great beer together. We will be hanging out starting around **6pm**.

The Common Beer Company
126 E Main Street
Mason, OH 45040

The Common Beer Company

Club Cider Buy!

For those interested in making ciders you're in luck! Chuck is organizing a cider buy again this year. Information is below. Contact Chuck directly with your email/phone number to work out the logistics.

Price will be something like \$6.50-\$6.75/gallon.

There is only apple cider - no pear juice. I will ask them to pasteurize via UV which will help minimize wild fermentations.

Place orders with me directly - must be in 1 gallon increments (that's how I get them).

All orders must be received by October 1.

I will provide my Venmo/PayPal. Cash will be an option as well at time of pickup.

Ideally, we will get the cider in early October. I would love to pick up the cider and bring it directly to Spooky Nook the day before or day of the Oct mtg (10/11). If I can't make that happen, I'll need to figure out when I can get the cider and where I can bring it for temporary storage - it will be cold and ideally should stay that way until folks can pick up and start fermentation.

I can provide info on yeast, stabilizing, brewing. In the past, I have organized buying yeast and stabilizers. Anyone new to cider making can ask for help with that.

Chuck Beardslee

charlesbeardslee@gmail.com

952-358-0632



Learn to Homebrew Day

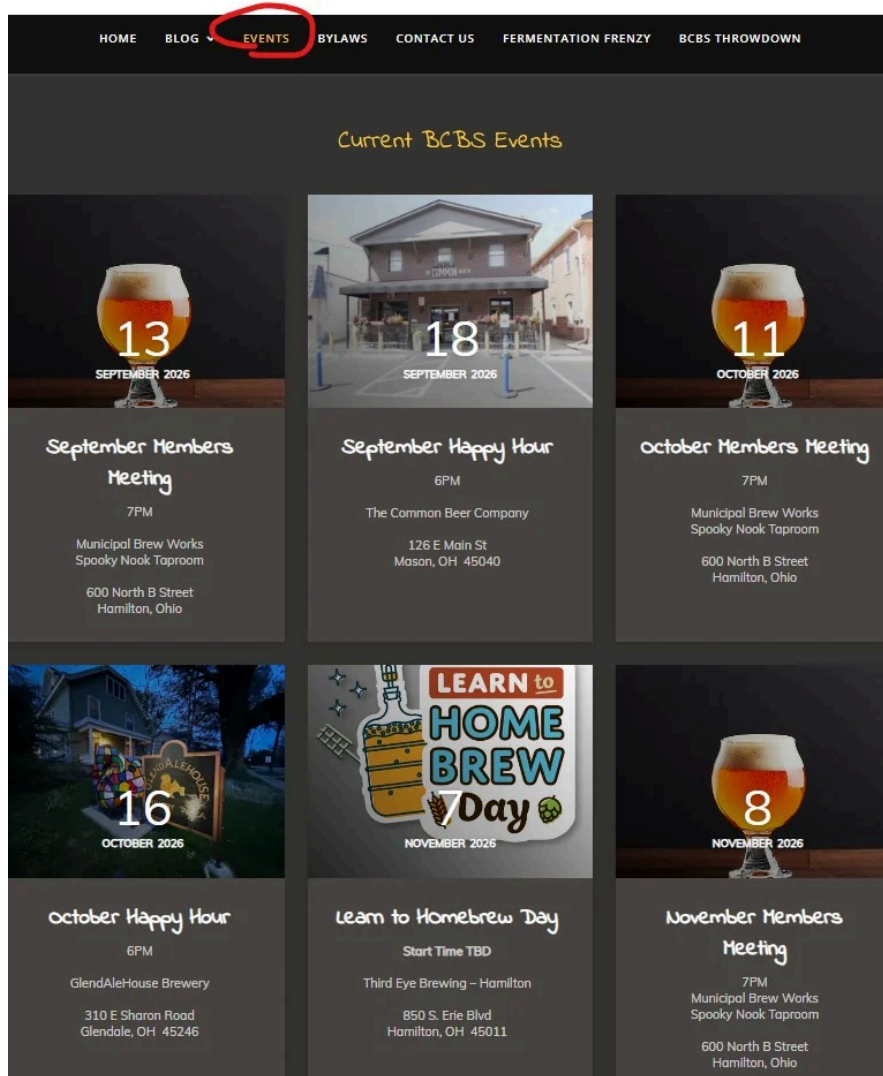
November 7th, 2026

This year we'll be at Third Eye Brewing Company in Hamilton again. Learn to Homebrew Day is on November 7th and we'll be starting in the morning (likely around 8am but look for confirmation of the start time on the website & next month's brewsletter). Last year we had six brewing rigs demonstrating the use of extract and brew in a bag methods to make a variety of beer styles. This is a great opportunity to learn from others in the club and see a variety of equipment & techniques. Hope to see you there!

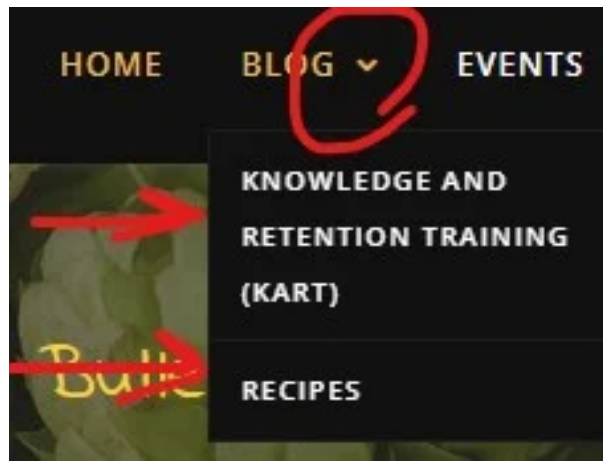
Third Eye Brewing - Hamilton
850 S. Erie Blvd
Hamilton, OH 45011

Website Updates

There have been some updates to the website I'd like to share. Ever wonder when a club event is happening? The website is up to date with all the latest and goes beyond the current month discussed in the meetings. Are you wondering about Learn to Homebrew Day? Already on the the site, just finalizing the start time. It's a quick one one stop shop!



We have a lot of information shared in our Blog. Recently I gathered some of the older KART presentations and posted them. From the homepage, if you click on 'BLOG' you see all the posts in the order they were posted. But now, there's also a drop down menu where only the KARTs or Recipes from all the Blog posts will be displayed. In 2023, a number of the clubs award winning recipes were posted and now you can easily find them to brew yourself! Remember Kelly Montgomery's KART from June where he discussed Stout recipes? Well, the base stout recipe he promised is there too!



There are a few more updates planned for the site to provide additional resources. If you have ideas feel free to share at the next club meeting.

Grant Ingram

[Butler Country Brewing Society Website](#)



Barrel Project Update

Bourbon Barrel - Don B. will coordinate discussion on next brew. Need to decide on style/recipe by Oct 1, brew in second half Oct, barrel unload/load in November.

Rum Barrel - Planning barrel change from Belgian Dark Strong to Wheat Wine second half of September. Current thought is beer 3 will be a Bier de Garde.

Rye Barrel - Barrel change will happen in October. All materials for beer 2 (Wee Heavy) have been procured and distribution is in progress. Needs to be brewed by Sept 20.



2026 Memberships

If you are an existing member and renewing please reach out to your Treasurer, **Matt Cutter**, to pay your 2026 membership dues.

If you are interested joining or have any questions please email brewers@butlercountybrewing.org, or talk to one of your board members. Annual memberships are \$30 per person.

Also consider joining the **American Homebrewers Association**. Joining AHA gets you a subscription to their homebrewing magazine, Zymurgy, access to past Homebrew Con presentations, as well as

recipe archives for award winning beers. Membership helps our club with our insurance costs so please keep up the registrations!

Butler Country Brewing Society Website

Current Meeting Schedule

*** Subject to Change ***

**September 13th,
2026**

**October 11th,
2026**

**November 8th,
2026**

Club Protocols for Monthly Meetings

In order to comply with MBW's serving license and show respect to our presenters - we ask all who attend club events to observe the following guidelines:

1. Club Members and Guests are expected to follow all applicable laws and the Club's Code of Conduct when participating in Club Activities.
2. Club Members and Guests are expected to comply with all reasonable requests made by host staff and owners.
3. Please only bring Homebrew for sharing at meetings.
4. Please respect presenters and guests by waiting until after the Business and KART portion of Meetings to share homebrew.
5. Homebrew MUST BE LIMITED to the designated area provided by Municipal Brew Works, and Commercial beer cannot be served within this area. This is a legal issue, so please respect our hosts.

Butler County Brewing Society

c/o Municipal Brew Works, 20 High
Street, Hamilton
United States of America



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