

# Forest City



# Brewers

Rockford, IL

Dedicated to the Art of Home Brewing

# The Barley Whispers

**Official Newsletter of the  
Forest City Brewers**

**November/December 2015 Edition**

Next meeting will be held at Rockford Brewing Company

Wednesday, January 6th, 2016 - 7:00 PM

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## **November Meeting Recap**

### **New People**

The club was pleased to welcome David to his first meeting.

### **Mike Sears**

A show of hands election for the only contested post (Technical Director) was held. The results went in favor of Brent Shelton. Brent will assume the office in January. Thank you to Darin for his many years of service.

Dues for 2016 are now being accepted. As before, \$30/person and \$45 for cohabitating members. See Trish to pay. Mike explained the perks of membership to those present.

Mike explained the styles for the 2016 monthly competitions. See this newsletter and the website for the monthly categories. Styles were based on the new 2015 guidelines and were chosen by the 19 survey respondents.

The club will host another Sensory Analysis course in mid-February at either Mike Coisman's or Eric Johnson's house. Stay tuned for details.

The Cherry Valley Library wants to host a brewing seminar and has invited the club to participate. There are no details yet. Let Mike know if you would like to participate.

Central Waters Vintners and Brewers invited the club to a homebrew festival on February 6<sup>th</sup>. There are few details available currently but please volunteer beer if you are willing.

### **Mike Gifford**

There will be an apparel order soon. Brewer's shirts and hoodies will go for \$28 (\$30 for XXL). Unfortunately members will not be able to supply their own garments for printing but may supply polos for embroidery.

Reminded those present that the After X-Mas party will be at Matt and Amy Skorniak's house on January 16<sup>th</sup>. The club will provide Brewer's Guild beer, but all attendees are encouraged to bring beer and food to share.

We are having difficulty procuring a barrel for club brews. Several distilleries had no barrels available while one contact could not offer anything until late 2016 or 2017. Let Mike know if any of you have a lead.

The club will host a Summer Picnic again in 2016. Mike called for volunteers to host.

By popular demand, the New Glarus Oktoberfest trip is back on the schedule for next year.

### **Eric**

Called for volunteers to act as beer stewards. Discussed with those present that perhaps that beer stewards could serve two or three-month posts on a rotating basis.

### **Other Members**

Jerry passed out suggestion sheets for better brewer presentations for the coming year and spoke about his trip to the Wisconsin Craft Beer Festival at the Harley Davidson Museum.

Tim recapped the Brewers' Guild he hosted on Halloween where those present brewed a wheatwine. The next guild will be at Matt Berthiaume's house on November 7<sup>th</sup> and he will be brewing a cream ale and a Zombie Dust clone. He will have the cider press available as well.

## **December Meeting Recap**

### **New People**

The club was pleased to welcome David to his first meeting.

### **Mike Sears**

Mike gave a presentation on brewing better extract beers. For more information, see the related article on the club website under Zymurgy Corner -> Beer 101.

Mike encouraged those present to familiarize themselves with the new 2015 AHA guidelines as the 2016 style competitions are based on the new guidelines.

Mike reiterated the need for new volunteers for beer stewards. Please volunteer and get involved.

The Sensory Analysis class will be offered sometime in February. The course will be held at either Eric Johnson or Mike Coisman's house.

The Day of the Living Ales trip is set for March 5<sup>th</sup>. Due to the increasing difficulty in getting tickets, the club will not accept money from members until the tickets are secured. We expect to purchase 20-24 if possible.

On behalf of the officers and club members, Mike gave Darin a grateful sendoff and thanked him again for his many years of service as the club's Technical Director. Darin's work and his improvements to the website are greatly appreciated.

### **Mike Gifford**

The After X-Mas party is set for January 16<sup>th</sup> at Matt and Amy Skorniak's house at 6PM. Matt will have five open taps, so please bring beer to share (kegs if available) and a dish to pass.

The apparel order will happen early next year. Details in January.

### **Eric**

Tasters' Guild this month will be at Carlyle brewing company. We will schedule future guilds next month. Please bring suggestions for venues.

### **Other Members**

Jerry reminded those present that if you wish to participate in the 2016 AHA national competition, the first round is in March, so start thinking of what you want to brew.

Teach a Friend to Brew Day (November Brewers' Guild) went well, but those who showed up got pretty inebriated. There will be no Brewers' Guild in December.

## **Officers for 2016, Posts Assumed in January**

President – Mike Sears

Treasurer – Trish Phillips

Secretary – Eric Johnson

Activities Coordinator – Mike Gifford

Technical Director – Brent Shelton

## **Upcoming Beer Events**

### **Rockford Area Events**

#### **FCB Tasters' Guilds and locations:**

December - Carlyle

If you have any ideas about new places to go for upcoming Tasters' Guilds, please let us know at the meeting.

#### **Brewers Guild Information:**

The Christmas season is upon us and as such there will be no Brewers Guild this month.

Please stay tuned for upcoming Brewers Guild dates and locations. See Tim Lundquist if you'd like to volunteer to host.

#### **There Will Be Darkness – The Olympic Tavern – December 18<sup>th</sup> – 20<sup>th</sup>**

The Olympic's fifth annual celebration of stouts, porters and black beers. Come sample their impressive array of dark, imperial and barrel-aged goods as well as some special rarities.

<https://www.facebook.com/events/915806765172264/>

### **Midwest Events**

It's that time of year; not a whole lot going on. Shouldn't you be out caroling or something, anyway?

### **National Events**

Nothing to report this month.

## **November Contest Results**

### **Open Contest**

- 1<sup>st</sup> – Joe Mongan – SmaSH IPA  
 2<sup>nd</sup> – Blake Aper - APA  
 3<sup>rd</sup> – Alex Cando – Golden Stout

### **Honorable Mention:**

Cory Ellis – English Brown Ale, Mike Bohn – Brown Porter, Chris Peterson – Sour Mashed Berliner Weiss, Dave Cobb – Saison, David Benson – Golden Summer Ale, Brent Shelton – Vienna Lager

### **Style Contest – Pumpkin Beer**

- 1<sup>st</sup> – Tim Lundquist  
 2<sup>nd</sup> – Dave Cobb  
 3<sup>rd</sup> – Chris Giovingo

### **Honorable Mention:**

Mike Bohn, Trish Phillips, Blake Aper, Matt Ralston

## **Upcoming Styles for 2016 (Categories are 2015 Guidelines)**

### **January – English Porter (13C)**

- February – Specialty Red IPA (21B)  
 March – Irish Red Ale (15A)  
 April – Fruit Beer (29A)  
 May – SmaSH American Pale Ale (18B)  
 June – Extract American Wheat (1D)  
 July – Spotted Cow Clone (34A)  
 August – Saison (25B)  
 September – Oatmeal Stout (16B)  
 October – Märzen (6A)  
 November – Mead (All “M” Categories)  
 December – Belgian Tripel (26C)

## **Competition Corner**

### **Area Competitions**

#### **Local**

As always, bring your beer to the club meetings for our monthly tasting competitions.

#### **Regional/National**

The AHA National Homebrew Competition for 2016 will be accepting beer applications from February 1<sup>st</sup> through February 7<sup>th</sup>. First round shipping is between February 29<sup>th</sup> and March 9<sup>th</sup>, with first round judging beginning on March 11<sup>th</sup>. Note the dates as your brew day to meet the shipping deadline is fast approaching.

For details on upcoming AHA sanctioned competitions, go to:

<http://www.homebrewersassociation.org/pages/competitions/aha-bjcp-sanctioned-competition/calendar>

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## **Beer in the News**

### [Senate Examines Impact of Potential AB-InBev/Miller Coors Merger](#)

So it begins. The merger of the world's two largest beer conglomerates is being subjected to public scrutiny in the US Senate.

### [Genetically Modified Yeasts Allow Hybridization at Unprecedented Rates](#)

Researchers at the University of Wisconsin have developed a process for rapidly producing yeast hybrids using plasmids. Stay tuned for exciting new yeast flavors!

### [Beer: The Sports Drink America Deserves](#)

Here is an article from *Men's Journal* highlighting eight health benefits of drinking beer. So keep up those twelve-ounce curls!

## **Brewing Tips and Techniques**

As a companion to Mike's presentation, what follows is a succinct explanation of and comparison between some of the extracts offered by the Briess malting company. For a copy of the handout that Mike had at this month's meeting, click the link below.

[http://forestcitybrewers.org/better\\_extract.html](http://forestcitybrewers.org/better_extract.html)

-Eric

<http://www.briess.com/food/Processes/nswhat.php>

### ***What is Malt Extract?***

Malt can be further processed to produce liquid or dried sweeteners called **Malt Extracts**. There are several classes of Malt Extracts, including **Standard Malt Extracts, Specialty and Black Malt Extracts,** and **Coextracts of Malt and Other Cereal Grains**.

### **Standard Malt Extracts**

(Standard malt extracts) can be thought of as the original starch- or grain-based sweetener. Long before the advent of acid conversion, genetically modified enzymes, and corn syrups, starch-based sweeteners were created for bakers and food processors using malted grains and water. Produced using a variant of the brewing process, malted grains are mixed with water, allowing the enzymes to break down the starch and proteinaceous material of the malted seed. Insoluble fiber is removed, and the resulting sugary liquid, instead of being fermented into beer, is concentrated to make a viscous, stable liquid sweetener or is dried to make a powder. Due to the type of enzymes naturally present in malt, malt extracts have carbohydrate profiles very similar to a **high-maltose syrup**. Because they are made from a whole grain, they also contain about 6% protein (8% db), as well as an abundance of free amino acids, vitamins, and minerals. These constituents, which are not present in starch-based syrups, increase the nutritional value of malt extract as a **nutritive sweetener** and account for its use as a **yeast food** and **browning agent**. Malt Extracts can be made from any type of malted grain. However, similar to the term "malt", the term "malt extract" unqualified refers to an extract of malted barley. According to CFR, an extract of 100% malted barley can also be referred to as malt syrup. Extracts of other malted grains would be properly labeled as "extract of malted wheat" or "malted wheat extract".

### **Specialty and Black Malt Extracts**

Beer comes in a variety of flavors and colors, from dark stouts and porters to rich copper Oktoberfests. Malt Extracts (the "unfermented sugars of beer") produced using specialty malts have a correspondingly wide variety of flavors, flavor intensities, and colors. Because of the many types that can be made, **Specialty and Black Malt Extracts** can have many different functions in bakery products, but they generally serve one or more of the following purposes: fermentable material or **yeast food, browning and flavoring agents, color, sweetener,** and **enzyme source**. Selecting the right malt extract requires an understanding of the desired functionality and choosing the most appropriate product.



### Coextracts of Malt and Other Cereal Grains

Other unmalted grains or starch sources can be converted into extracts, using malted barley as a natural enzyme source in the extraction process. This is done most often for **economy** and, in some cases, to make a lighter flavored syrup. Most commonly, corn or raw (unmalted) barley is used as an adjunct (cheaper source of starch) to make these extracts, which are properly labeled as "extract of malted barley and corn" or "extract of malted barley and barley". The latter is sometimes correctly, but confusingly, referred to as "barley and malt extract". For many years, coextracts of malt and corn and blends of malt extract and corn syrup were mistakenly labeled as "amtl syrup" or "liquid malt". This mislabeling and adulteration led to the establishment of methods (such as stable carbon isotope ratio analysis) to detect corn products mixed with malt and to the issuance of an FDA policy statement on malt extract labeling. Since then, these coextracted sweeteners have generally fallen out of use, because much **greater savings** can be realized by simply blending malt extract with corn syrup in applications where economy or a less intense malt flavor is desired.

## **FCB Club Member Benefits as of December 2015**

\*FCB Memberships are now half price as the year is half gone. \$15/person or \$30/cohabitating members\*

- 10% discount on ingredients at Brew & Grow
- 10% discount on most items at Farmhouse
- 20% off your entire tab at Pig Minds
- 50% off appetizers (with purchase of one beer) at The Olympic
- 50% off appetizers (with purchase of one beer) at Rockford Brewing Company (not on club night)
- 50% off food at Kryptonite until 9 PM