



Rockford, IL

Dedicated to the Art of Home Brewing

The Barley Whispers

**Official Newsletter of the
Forest City Brewers**

February/March 2016 Edition

Next meeting will be held at Rockford Brewing Company

Wednesday, March 2nd, 2016 - 7:00 PM

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February Meeting Recap

Note there is no January recap. I left my notes in my car and it has been in the shop for five weeks. -EJ

New People

The club was pleased to welcome Art, Adrian and John to their first meeting.

Mike Sears

If you haven't yet, get your dues to Trish. She also has your member cards.

There are still tickets available for the Burpee beer festival. There are currently five club beers committed to the event, but we'd like two more to fill the jockey box. There are three presentations planned, as well, to be presented by club members. If you are volunteering for the event, please provide your shirt size.

In the future (July 1st, 2016), any person selling or serving alcohol will need BASSET certification to stay legal. This will affect those who pour at Screw City and potentially everyone serving themselves at our monthly meetings. Chris Wachowiak is going to get a license to teach and may offer to certify FCB members for free.

(As of the meeting) there are five spots left for the Sensory Analysis Course.

The current barrel project beer has acquired a lacto infection. Mike Coisman added some bret to counter.

The club has acquired a new 15 gallon rum barrel from Few. The club plans to brew a wheatwine for the new barrel and serve at SCBF for the club's 25th anniversary beer.

Zak Rotello would like to have a "Style Takeover" at the Olympic Tavern on the deck when the weather turns agreeable again. We will need a headcount to support this event when it approaches.

Mike Gifford

Day of the Living Ales tickets will go on sale (Friday the 5th). The trip will be limited to 24 people with member preference until about a week before the event. The cost will be \$75 for members and \$85 for non-members who will be placed on a waiting list.

On behalf of the officers and members, Mike thanked Matt and Amy for hosting the After X-Mas party.

The club will host a summer picnic again for 2016, preferably on the 11th or 18th of June. Mike asked for volunteers to host.

The shirt order will take place next month. In addition to the FCB logo, Mike is planning 25th anniversary apparel as well.

Brent

Dues can now be paid via PayPal. The club has also received a card reader for selling merchandise etc.

Brent is building a member page on the club website. He will be sending an email asking for a headshot and some basic information. Keep in mind the page will be public in the near term; a member's only section is in process.

The point discrepancy from last month's tasting competition will be corrected on the website.

The club webpage will be upgraded to a more mobile-friendly layout in the future.

Eric

Chris Wachowiak has offered to open his bar on a Wednesday for an FCB exclusive Tasters' Guild in March. We will need a headcount for this event and encourage all members to support it; it is a generous offer and we need a good turnout to show our appreciation. Stay tuned for an email with details as the date nears.

Other Members

Jerry presented *Ten Great Habits of Better Brewers* via PowerPoint.

Mike Bohn informed the club that Rural on Tap would like to host the FCB for a Tasters' Guild. If we provide a headcount, Rural on Tap will provide pizza.

Dave DeNale informed those present that Ken Schulz has moved to Texas and wants to sell his SABCO Brew-Magic system and is asking in the neighborhood of \$1500 (\$5000 new). Dave will post photos and additional information on Facebook.

Upcoming Beer Events

Rockford Area Events

FCB Tasters' Guilds and locations:

February – RKFD

March – Kryptonite (details TBD)

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

Brewers Guild Information:

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

Forest City Brewers Sensory Analysis Course – Saturday, February 20th at 2 PM

This year's course is full. For those of you who are attending, the course will start at 2 PM at Eric and Rachel Johnson's house at 1924 Kings Hwy in Rockford. Note that street parking is allowed on the east side of the street only.

Feb BREW_ary at Burpee Museum – Saturday, February 27th at 6 PM

The Burpee, Chis Wachowiak and the Screw City Beer Festival partners are presenting a craft beer and brewing festival featuring beer tasting, local food, educational presentations and live music. The Forest City Brewers will also be serving home brew and volunteering throughout the event. If you have volunteered to pour or work the festival, stay tuned for emails with details.

http://www.burpee.org/event/feb_brew_ary-2

Midwest Events

Day of the Living Ales – The Bottom Lounge, Chicago – Saturday, March 5th

The Chicago Beer Society is back at the bottom lounge again hosting this one-of-a-kind cask beer event. As always, the Forest City Brewers have secured 24 tickets and a bus for the daytime session. Tickets are going fast so if you are dues-paid member, get your \$75 to our Treasurer, Trish Phillips as soon as possible! Non-members may add their names to the waiting list and they will be notified if there are any unclaimed tickets the week before the event.

<http://chibeer.org/2016/02/11/2016-day-of-the-living-ales-2/>

National Events

Nothing to report this month.

January Contest Results

Open Contest

- 1st – Joe Mongan – Red Rye Ale
 2nd – Jason Kline – Bourbon Vanilla Cream Ale
 3rd (tie) – Heath Meyers – Imperial Pumpkin Stout with Brett
 3rd (tie) – Mike Bohn – Belgian Dubbel

Honorable Mention:

Matt Berthiaume, Cory Ellis, Jeremy Krieger, Tim Lundquist, Nikki and Brett Messink, Tanner Young, Brent Shelton, Blake Aper, Ron Derry, Mike Sears, Alex Cando

Style Contest – English Porter

- 1st – Tim Lundquist
 2nd – Matt Berthiaume
 3rd – Blake Aper

Honorable Mention:

Cory Ellis, Jeremy Krieger, Chris Giovingo, Nikki and Brett Messink, Ron Derry, Jerry Machula, Mike Gifford

February Contest Results

Open Contest

- 1st – Alex Cando – Kolsch
 2nd – Mike Sears – Vanilla Porter
 3rd – Joe Mongan – Session Black IPA

Honorable Mention:

Dave Cobb, Matt Berthiaume, Cory Ellis, Jerry Machula, Tim Lundquist, Curt Meyers, David Benson, Kent Runte, Brent Shelton, Blake Aper, Mike Bohn, Ron Derry

Style Contest – Specialty Red IPA

- 1st – Cory Ellis
 2nd – Matt Berthiaume
 3rd – Chris Giovingo

Honorable Mention:

Blake Aper, Mike Coisman, Tim Lundquist, Ron Derry, Jerry Machula, Mike Bohn

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 1st through February 7th. First round shipping is between February 29th and March 9th, with first round judging beginning on March 11th. 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>

Beer in the News

[Ever Wonder what a 125-Year Old Beer Tastes Like?](#)

An amateur scuba diver in Halifax discovered a century old beer bottle at the bottom of the harbor. After a few science things to verify that the liquid inside wasn't just seawater, they took a drink. And this is how it tasted.

[The Craft Beer "Keurig"](#)

The Pico Brew is going to drive us out of business! Probably not, but it is an interesting idea. But one could buy a lot of cool brewing equipment for \$699.

[Slovenian Town to Build Public Beer Fountain](#)

Here's a great idea to revitalize downtown Rockford!

Brewing Tips and Techniques

As a companion to Jerry's presentation on the ten habits of better brewers, see the link below for a presentation given by David Houseman at the AHA Homebrewers Conference in Grand Rapids in June 2014. It is a succinct 16-slide PowerPoint that provides another brewer's insight on the importance of process and includes a nice "Practical Tips" section.

<http://www.homebrewersassociation.org/attachments/presentations/pdf/2014/Practical%20Brewing%20for%20Better%20Beer.pdf>

FCB Club Member Benefits as of February 2016

- 10% discount on ingredients at Brew & Grow
- 10% discount on most items at Farmhouse
- **NEW!** 20% off your bill for one member and one guest at Lucha Cantina
- 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