

WHAT'S ON TAP



OFFICIAL NEWSLETTER OF THE FOREST CITY BREWERS /// JANUARY 2019

NOW TAKING 2019 MEMBERSHIP DUES!

\$35 – SINGLE OR \$50-CO-HABITATION

Monthly Style Table Competition

January Style Table – “Milk Stout”

Todd Henert takes first place in this month's Style competition. Scott Walker came in second place and Chris Yerk placed in third.

Mike Bohn gets an honorable mention for his submission as well.

January Open Table

Russ Madeen placed in first in this month's Open competition with his American Lager 1B. Jerry Machula takes home second place with his American Strong Strong Ale. Mike Belden and his Strong Bitter 11c, Scott Walker with a Belgian Pale Ale 24B, Joe Coldwate with an American Wheat, and Brad Keister with his Imperial Fresh Squeezed IPA 22A all tied for third place!

Honorable mentions go to: Chris Gates – American IPA 22, Rob Jacobson – Imperial Stout 20C, Chris Yerk – Citra SMASH, Joe Mongan – Saison Dark 25B, and Brent Shelton – Mango Hot Chili Lager



UPCOMING COMPETITION STYLES

February – Black IPA

March – Irish Red

April – Brut IPA

Please remember to preregister your beers to earn points for the Brewer of the Year contest by emailing fcbbeersteward@gmail.com

UPCOMING TASTER'S GUILDS

January – Lucha Cantina

February – Old Chicago

March – Tavern on Clark

UPCOMING CLUB EVENTS

Annual Club Holiday Party

January 26th 6pm-10pm

628 Cedar St, Rockford, IL 61101

Please RSVP on the Facebook event or by emailing forestcitybrewers@gmail.com.

Please include your dish you are bringing

NEXT CLUB MEETING

February 6th

Prairie Street Brewing 7pm



Did you know

...some of humanity's earliest known writings refer to the production and distribution of beer: the Code of Hammurabi included laws regulating beer and beer parlours, and “The Hymn to Ninkasi”, a prayer to the Mesopotamian goddess of beer, served as both a prayer and as a method of remembering the recipe for beer in a culture with few literate people.

Source: <https://www.uselessdaily.com/food/useless-trivia-19-interesting-facts-about-beer/#ixzz5c8SJq8SI>



BREWER SPOTLIGHT

MEET TIM SLOCUM

2018 STYLE TABLE BREWER OF THE YEAR

What is your day Job? Programmer Analyst for Mercy Health for 5 years. I also own a commercial storage business in Rockton and I am a licensed Home Inspector in IL & WI with Slocum Property Inspections, Inc.

How long have you been brewing? Started 15-20 years ago with kits. First was a success but the others were just OK. Could never get a consistent brew for 2 years so I gave up on that. About 2 years ago, I came into some extra income and jumped on it again with the Grainfather and keging. I read some books and attended a two day brew camp in Indianapolis in 2017. So altogether, 4-5 years brewing but seriously for 2 years.

Do you use any special equipment? The Grainfather electric system would be about the best special for beer. Other than that I like gadgets and have the Blichmann Beer Gun v2, Blichmann Quick Carb, the Plaato Digital Air Lock.

What is your favorite style to brew and why? I like the German styles of Maibock and Oktoberfest the most. Mostly for the caramel flavor. But I'm starting to find that in a lot more beers.

What is your favorite non-homebrew beer to drink? I like to grab Scotch ales lately, maybe Belhaven Wee Heavy or even Tyrannena. Not sure of the name yet but it was last fall and Hacker-Pschorr darker Oktoberfest like beer, but was only on tap in Beloit and not bottled.

Do you have any brewing advice or tips? Temperature control is key. Has to be my favorite part of the electric brewing.

HOW TO CONTACT

FOREST CITY BREWERS

<http://forestcitybrewers.us/>

forestcitybrewers@gmail.com

fcbbeersteward@gmail.com

Facebook: Forest City Brewers

Podcasts of the monthly meetings can be found at <http://forestcitybrewers.us/index.php/podcasts/>

2019 MEMBERSHIP DISCOUNTS

**see website for exact details*

Aero Ale House - 50% off appetizer

Crosbie's Homebrew Supply - 10 % off

Detour Bar & Grill - 15% off total check

Dog Haus - 25% off total food purchase

Farmhouse Brewing Supply - 10 % off

Lucha Cantina -20% off food bill

NMT Drink - 15% off total check

Old Chicago - 20% off total check

Olympic Tavern - 50% off appetizer

Pig Minds Brewing - 20% off total check

Prairie Street - 50% off appetizer

Tavern on Clark - 50% off appetizer

Rudy's Cigars - 10% off cigars

CJ's Lounge - \$3 craft pints on draft

IN CASE YOU MISSED IT : JANUARY 2ND MEETING RECAP

The club was pleased to welcome newcomer, Scott, whose daughter purchased him a FCB membership for Christmas and previous member, Chris, who was active in the club about 8 years and has decided to get back into homebrewing. We hope to keep seeing these two at future meetings.

The club earned \$48 towards club event hotel expenses and brewing equipment with the SMASH fundraiser.



Tickets for Day of the Living Ales went on sale at the meeting. This event will take place on March 2nd in Chicago, IL at the Bottom Lounge. Scott Walker went over the details and history of the festival.

This event features all cask conditioned ales that you will most likely not find anywhere else. Tickets are \$95 for club members and \$105 for nonmembers. The club has reserved 36 tickets but 24 need to be sold by February 1st to make the bus trip cost worthwhile. If you are interested in purchasing DOTLA tickets, please see the website to purchase your tickets online. You may also contact Treasurer Jerry Machula by emailing forestcitybrewers@gmail.com and he will let you know how you can pay for your tickets.

2019 membership dues were started being taken at the meeting. The cost to become a member is \$35 for a single membership or \$50 for a cohabitating membership for two. You may pay for your membership at a meeting with cash or check or you may pay online at the website with PayPal - forestcitybrewers.us

We had 129 paid members in 2018 and we are hoping to beat that number this year!

Since January was the first meeting of the year, there was a lot of preparation to do and Jerry is hoping to get back to his brewing presentations in February.

The club also has a new look to the membership cards. There is now a space for the member's name and the colors are bit more dramatic. It is a nice change from the same look we have had for the last few years. We are also looking into providing a digital membership card that you can have conveniently on your phone but an app will be needed. We will have more updates on this as they come along.

The results for the beer styles survey for 2019 were discussed. Specialty IPA had the most votes. We may decide to have a Brut IPA has the Specialty IPA category instead having a variety of beers. The other styles voted in were Saison, Oatmeal Stout, Double IPA, Cream Ale, Kolsh, Munich Dunkel, American Pale Ale, and American IPA. January, February, and March's styles have already been decided. Since there a quite a few IPAs on the list, a Witbier and wood-aged beer was also thrown into the mix as a possible replacement for one. The clone beer options that were discussed were Blue Moon and Three Floyd's Gumballhead. An official list of the scheduled styles will be emailed and posted to Facebook in the near future.

Scott Walker went over the style for January which was a Milk Stout aka Sweet Stout. It is an English beer with a dark brown to black color and a tan, creamy head. The aroma is malty sweetness with notes of coffee and chocolate. Milk stouts should have a lot of body to them and feel creamy. Flavor should be roasty, also with hints of coffee and/or chocolate. IBUs should be around 20-40 and ABV should be about 4-6%.

Thank you to Ben Barr for providing the Good, Bad, & the Ugly beer for this month's meeting. It was a mint stout and good discussion as had by all during the tasting.

The 2018/2019 holiday party location options were went over and agreed upon. Chris, the former owner of Kryptonite, will be providing the location for the party at no cost to the club. This party is for paid members only and a guest. Please bring a dish a pass and any homebrew or bottle shares that you would like. Please RSVP on the Facebook event or email FCB. Please include what you will be bringing as your dish.



Tim Slocum accepted his Brewer of the Year award for the Style Table. We decided to change things up this year and gave a personalized tap handle to the winners. The tap handles were made by Designyourtap.com out of Lake Mills, WI. Tim Lundquist was out sick this month and will be accepting his award at the next meeting.

FEATURED CLUB DISCOUNT



50% off appetizer with the purchase of a beer
(Excludes club night)



Get a March High Temperature Brewing Pump SS High Flow for \$171.99 with your FCB discount! Regularly priced at \$189.99!



while supplies last