



WHAT'S ON TAP



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

NOW TAKING 2019 MEMBERSHIP DUES!

\$35 – SINGLE // \$50-CO-HABITATION

IN CASE YOU MISSED IT : FEBRUARY 6TH MEETING RECAP

President, Joe Mongan, had to miss this meeting so Technical Director, Brent Shelton, led the meeting.

Starting out, the club welcomed newcomer, Malik. He was referred by current member, Dave Setiawan and has brewed a coffee stout with Dave once. He is interested in learning more about homebrewing.

Secretary, Hayley Dickinson, went over how one can catch on the meetings if they were to miss one. You can read about the recaps here in the newsletter or you can listen to the recorded meetings through the podcast, which is found on the FCB site.

Treasurer, Jerry Machula, discussed the details of the Winter Party & Dinner. In lieu of the traditional after holiday party which usually takes place at a member's home, this year we decided to host a catered sit down dinner at Thunder Bay Grille. This will take place on February 23rd at 7pm. Tickets are \$17 a person for the first 50 tickets sold and then will jump to \$21 a person after that. This will be a buffet style dinner with Harvest Pork Loin and Three Cheese Lasagna. There will be a potato option of Baked Cheddar Casserole as well as two salad options. Homebrew is welcome in a growler and will be served by a bartender. Drink tickets for the homebrew will be given out. This dinner is only for paid 2018 & 2019 members.

Vice President, Scott Walker, gave an update on the Day Of Living Ales bus trip. As of 2/6, 22 seats have been filled. There are a total of 36 spots on the bus. You may bring canned beer onto the bus, no glass can be brought with. Tickets are \$95 and include the ride to the festival and admission.



Brent talked about his past experiences at DOTLA and highly suggested that those who have not gone before try it out. Said it is always a good time with one of a kind Cask Ales.

Brent also went over the details of the SMASH 50/50 and our winner at the end of the meeting was Jason Kline.

Hayley reminded everyone that this month's Taster's Guild will be held at Old Chicago on 2/20 at 6:30pm. She encouraged everyone to RSVP to the FB event and also arrive early because it was be a busy night at OC. This night is also the start of a mini tour and usually draws a pretty good crowd.

Scott went over the style of the month, Black IPA. He discussed the BJCP guidelines for appearance, aroma, and taste.



The Brewer of the Year for the Open Table was presented to Tim Lundquist who missed last month's meeting. The award was switched up the year from an engraved growler to a personalized tap handle. Congratulations Tim and keep up the good brewing!

UPCOMING COMPETITION STYLES

March – Irish Red 15A

April – Brut IPA

**please see page two of newsletter for style guidelines*

May - Kolsh 5B

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

February – Old Chicago

March – Tavern on Clark

April - Alchemy

UPCOMING BREWER'S GUILD

March 9th - hosted by Dave Benson

**please see the Facebook event for details and to RSVP*

UPCOMING CLUB EVENTS

FCB Winter Party & Dinner

February 23rd

**please see details in the meeting recap*

NEXT CLUB MEETING

March 6th

Prairie Street Brewhouse

Monthly Style Table Competition

February Style Table – “Black IPA”

Ben Barr takes first place in this month's Style competition. Mark Huston came in second place. Mike Bohn, Mike Beldon, & Tim Lundquist all tied for third place.

Honorable mentions go to: Todd Henert, Russ Madeen, Chris Yerk, Joe Coldwate, Scott Walker, & Allan Novak

January Open Table

Russ Madeen placed in first in this month's Open competition with his Wood Aged Amber. Scott Walker took home second place with his Cider and Joe Coldwate placed third with his NE IPA.

Honorable mentions go to: Dave Benson - Saison, Tim Lundquist - New World Perry, Jerry Machula - American Amber, Chris Yerk - Belgian Wit, Mike Bohn - English IPA, Brent Shelton - AIPA, and Mike Belden - APA



The Forest City Beer Stewards need volunteers!!

Duties include checking in table submissions before the meeting, pouring beers and refilling pitchers, and getting first dibs at the tasting tables! Two to three volunteers a meeting is preferable. To volunteer, please email Deb Machula at fcbbeersteward@gmail.com and more information will be provided.

***Brut IPA Guidelines**

- ABV should not be over 7%. You may have to adjust your recipe program for this style.
- IBU should not be over 30
- Final Gravity must be posted next to the beer. It should be near 1.000

FEATURED CLUB DISCOUNT



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



BREWERS NEEDED!!

Please email Joe at forestcitybrewers@gmail.com if you are interested in having your beer poured at **Brews on First Beer Fest** May 11th, 2019

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>

BREWER SPOTLIGHT



MEET TIM LUNDQUIST

2018 OPEN TABLE BREWER OF THE YEAR

What is your day job? UPS driver
How long have you been brewing? Since 2006

Do you use any special equipment? Designed my own custom brew rig, built by myself and Joe Mongan

Do you make your own recipes? Yes

What is your favorite style to brew and why? German wheat beers. Simple, tasty, easy drinkers and reminds me of summer.

What is your favorite non-homebrew beer to drink? Blushing Monk

Do you have any brewing advice or tips? Good beer comes from clean equipment. Over pitching healthy yeast is key to fast and clean fermentation.

BEER IN THE NEWS



2/18/19 - A bottle from a ship that went down in 1886 was recently opened, and biotechnology students at the State University of New York are going to try to extract yeast that may be used to recreate the beer, The Associated Press reported. Bill Felter, of Serious Brewing, got the bottle from a customer of his who has several artifacts from the SS Oregon. The Oregon was sank on March 14, 1886 when it collided with a ship near Fire Island, New York.

Source: <https://www.boston25news.com/news/trending-now/133yearold-beer-from-shipwreck-may-be-brewed-again/922225011>

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
 - *Chili Pepper Bar & Grille – 20% off total check
 - *Bad Ash Cigars- 15% off cigars
 - *Alchemy - 20% off total check
 - *Graystone Grill - 20% off total check
 - *Legacy Char Spirits Lounge - 10% off total check
 - *Rock County Brewing - 10% off purchases
- *new discount for 2019!*

