



WHAT'S ON TAP



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

NOW TAKING 2019 MEMBERSHIP DUES!

\$35 – SINGLE // \$50-CO-HABITATION

IN CASE YOU MISSED IT : MARCH 6TH MEETING RECAP

This month we had quite a few newcomers to the meeting. This was the first meeting for James Chambers aka Gus who submitted his Long Sour to the Open Table. We also welcomed Kylene, who doesn't brew but enjoys drinking new beers. Her husband will join us next month. You might have recognized Gary & Janelle from a few of our bus trips but this was their time attending a meeting. They are friends of the Klins (but we won't hold that against them). We also introduced Johanna & Mike to the meeting, although they are not new members and have attended bus trips with the club. Joe just did not recognize them :)

Jerry Machula presented a lesson of Better Brewing on getting a "bright beer". A bright beer is a crystal clear beer which has had anything that might cause a haze removed. Adjuncts that can help you achieve a bright beer are Whirlfloc Tablets, Irish Moss, Clarity Ferm, or Biofine Clear. There was great discussion among the attendees on what their favorite ways are to ensure clarity in their brews.

Next we revisited the club's recent bus trip to Day of the Living Ales. This was held on March 2nd at the Bottom Lounge in Chicago. We had 32 attendees on this trip. In past years, DOTLA has had closer to about 50 beers to try but this year they only had 34. Frequenters of this festival said they felt that although there were less beers, the quality was better than in the past. The club is hoping to create a committee dedicated to organizing future trips to DOTLA and possibly trying to get discounted tickets for club members.

The idea of having another Sensory Analysis class was discussed. This is a class where you learn how to pinpoint off flavors you might have in your brews. It is a good learning tool if you are not familiar with what causes off flavors. This class is usually limited to about 20-25 people but if more express interest, we may be able to purchase two off flavor kits and have one large class!

Tim Goers from G5 Brewing in Beloit stopped by the club to talk about his brewery and a brewing collaboration with the club. Please see the next page for more information on the collaboration. The officers of the club visited G5 a few weeks prior to the meeting and toured the facility. It is sure to be an impressive brewery and hopefully a regular spot for club members!

Brent Shelton went over how the FCB website is down for maintenance for the foreseeable future. He will let everyone know when it is back up and running. In the meantime, please see and use the Facebook for any club news or if you have any questions.

Joe Mongan discussed the guidelines for the April Style Table. Next month will be a Brut IPA. Please see the next page on the parameters of the guidelines for this style.

Scott Walker went over the current Style Table for the month, an Irish Red.

UPCOMING COMPETITION STYLES

April – Brut IPA

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

May - Kolsh 5B

June - 3 Floyds Gumballhead Clone
American Wheat 1A

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

UPCOMING TASTER'S GUILDS

March 20th – Tavern on Clark

April 17th - Alchemy

NEXT CLUB MEETING

April 3rd

Prairie Street Brewhouse

Monthly Style Table Competition

Style Table

15A Irish Red

We had a tie for first place on the Style table this month. Both Jason Kline & Mike Bohn took home first. There was also a three-way tie for Second place. Second place went to Scott Walker, Russ Madeen, and Mark Huston. No third place was given due to the three-way tie.

Honorable mentions go to:

Tim Slocum, Chris Yerk, Ben Barr, and Todd Henert.

Open Table

Scott Walker takes home first place with his Milk Stout with cocoa nibs and vanilla beans. The open table had a four-way tie for second! That went to Jeremy Krieger's American Amber, Chris Yerk's coffee infused American Porter, Joe Mongan's Red IPA, and Tim Lundquist's Specialty Perry with pomegranate. Honorable mentions go to: Jerry Machula - Traditional Dry Mead, David Benson - Saison, Mike Bohn - Specialty Fruit Beer, James Chambers - Long Sour, Brent Shelton - American Stout barrel aged with staves, and Russ Madeen - American Brut Lager Experimental



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 fcbeersteward@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: <http://forestcitybrewers.us/index.php/podcasts>

BREWER SPOTLIGHT



MEET DAVE SETIAWAN

The guy that collects your money at the meetings

What is your day job? Microbiologist

How long have you been brewing? Since 2015

Do you use any special equipment? Nothing special. Just basic equipment which was mostly given to me by other brewers who were upgrading their setups.

Do you make your own recipes? I usually take a recipe and tweak it a bit to how I want it.

What is your favorite style to brew and why? Lately, I have been really into NE IPAs

What is your favorite non-homebrew beer to drink? Right now it is M43 from Old Nation

Do you have any brewing advice or tips? Honestly, I would really appreciate some advice or tips from fellow brewers for myself.

G5 Brewing Co and FCB's Collaboration for Brews On First

At the meeting, Tim Goers from G5 Brewing Co talked to the club about a recent collaboration idea with FCB. We announced a brew project coming up in Beloit, WI April 6th.

G5 will be doing a mash, boil, and cool down for the club! This wort will be used to brew nine beers for Brews on First. At the meeting, members signed up for their slot to brew one of the nine beers. These nine beers will make up a "team" and will be served at the beer festival May 11th.

The mash will be 75% 2 row, 15% Vienna, and 10% Wheat. We will use Warrior hops for bittering and Mosaic to 30 IBU's.

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!*