



# WHAT'S ON TAP



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

## NOW TAKING 2019 MEMBERSHIP DUES!

**\$35 – SINGLE // \$50-CO-HABITATION**

### IN CASE YOU MISSED IT : APRIL MEETING RECAP

Joe Mongan started off the meeting with welcoming a few newcomers to the meeting. Chris from Brews on First couldn't make the meeting but asked Joe to let the members know that they are looking for volunteers to help pour beers for different breweries during the festival. Volunteers will get in free to the event plus a guest. Joe also discussed the need for more FCB beers to pour at Brews on First. He asked that they not be a pale ale since we will already have nine pale ales from the G5 collaboration. If you are interested in volunteering or having your beer served at Brews on First, please contact Joe at [forestcitybrewers@gmail.com](mailto:forestcitybrewers@gmail.com).

Jerry Machula gave an informative presentation on Better Brewing and hops. He discussed the importance of proper storage of hops and also the usage of hops and when to add them to your brew for flavoring and aroma.

We had a guest speaker at this month's meeting. Gregory Burke, the Territory Manager for IL & IN for Country Malt Group out of Chicago gave a presentation on Brut IPAs. His presentation went over the characteristics of the ingredients in a Brut IPA and discussed a specific enzyme found in Brut IPAs, Amyloglucosidase.

Joe went over the details and what brewers should expect on the G5 Collaboration "Brew" Day, April 6<sup>th</sup>. He asked that only the brewers that signed up to receive wort come because G5 is still under construction. There have been talks of doing something similar when the brewery is up and running for more members to participate in.

Also, it was announced that the Big Brew Day on May 4<sup>th</sup> has been moved from the ballpark to Crosbies Homebrew Supply in Roscoe due to double booking. More details of the Big Brew can be found on the next page. The Big Brew is a national homebrew day for all homebrew clubs. This is a good event to attend if you or someone you know is unfamiliar with homebrewing and would like a close up look at the process.

### UPCOMING COMPETITION STYLES

May - Kölsch 5B

June - 3 Floyds Gumballhead Clone  
American Wheat 1A

July - Saison 25B

*\*Please remember to preregister your beers to earn points for the Brewer of the Year contest by emailing [fcbbeersteward@gmail.com](mailto:fcbbeersteward@gmail.com)\**

### UPCOMING TASTER'S GUILD

April 17th - Alchemy

### NEXT CLUB MEETING

May 1<sup>st</sup> - 7pm

Prairie Street Brewhouse

## Monthly Style Table Competition

### Style Table Brut IPA

The style for April was a Brut IPA. There were special guidelines for this beer. The FG had to be as close to 1.000 as possible and the ABV had to be 7% or under.

We had a tie for first place with Chris Yerk and Mike Bohn. Mike's beer ended with a FG of 1.000 and Chris' beer ended with a FG of 1.003. Mark Huston took home second place and his beer had a FG of 1.005.

Honorable mention goes to Scott Walker and Jeremy Kreiger.

### Open Table

Russ Madeen took first place on the open table with his Oaktmeal Stout.

Second place had a tie with Gus Chambers' Vanilla Cocoa Blonde Ale and Todd Henert's Specialty IPA.

Honorable mentions go to:

Brent Shelton - Whiskey Braggot  
Joe Coldwater - Red IPA  
Mark Huston - NE IPA  
Joe Mongan - Double IPA  
Chris Yerk - Munich Dunkel  
Scott Walker - Trappist Single  
Tim Lundquist - Kolsch  
Dave Benson - Belgian Blonde

**Great job everyone!**

## BREWER SPOTLIGHT



### MEET MIKE BOHN

The guy that's usually wearing tie dye!

**What is your day job?** Precision Spring Coiler

**How long have you been brewing?** Almost 5 years

**Do you use any special equipment?** I keep it pretty simple with a Brew in a Bag setup. I do have a electric hoist though to lift my bag of wet grains!

**Do you make your own recipes?** Yes. A lot of ideas come from other recipes though.

**What is your favorite style to brew and why?** Black IPA because I like both stouts and hops!

**What is your favorite non-homebrew beer to drink?** Blushing Monk when available. Otherwise Satin Solitude when it's cold, All Day IPA when it's hot.

**Do you have any brewing advice or tips?** Most of all have fun and don't stress about things too much. It's just beer. Keep things clean and sanitized. Use a wort starter.



### 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](mailto:fcbbeersteward@gmail.com) and more information will be provided.

## FEATURED CLUB DISCOUNT



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



### BREWERS NEEDED!!

Please email Joe at [forestcitybrewers@gmail.com](mailto:forestcitybrewers@gmail.com) if you are interested in having your beer poured at Brews on First Beer Fest  
May 11<sup>th</sup>, 2019

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

On Saturday, April 6<sup>th</sup>, G5 did a mash, boil, and cool down for the club! This wort will be used to brew nine beers for Brews on First. At the March 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 11<sup>th</sup>.

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.



**BIG BREW**  
MAY 4, 2019



### COMMUNITY LEARN TO BREW DAY

Saturday May 4<sup>th</sup> 9am - 4pm  
At Crosbie's Homebrew Supply  
5496 Elevator Rd. Roscoe, IL 61073



### HOW TO CONTACT FOREST CITY BREWERS

<http://forestcitybrewers.us/> [forestcitybrewers@gmail.com](mailto:forestcitybrewers@gmail.com)  
[fcbeersteward@gmail.com](mailto:fcbeersteward@gmail.com)  
Facebook: Forest City Brewers  
Podcasts: <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
  - \*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!*