



WHAT'S ON TAP



OFFICIAL NEWSLETTER OF THE FOREST CITY BREWERS /// FEBRUARY 2020

GET YOUR 2020 MEMBERSHIP DUES PAID TODAY!
\$35 – SINGLE // \$50-CO-HABITATION

IN CASE YOU MISSED IT: FEBRUARY 2020 MEETING RECAP

President, Todd Henert, started off the meeting by greeting the newcomers. We had Mark join us who is current homebrewer with lots of varieties on tap at home.

Deb Machula, Head Beer Steward, gave a quick pitch for steward volunteers explaining the duties and responsibilities of the stewards. The beer stewards are a very essential part of our meetings and it is important that they have individuals ready to volunteer each month. Duties include registering the beer submissions as they come into the meeting, pouring the beers and maintaining the pitchers during the tastings, and cleaning up and taking pitchers home to be washed. If you are interested in volunteering, please email FCB and we will pass along your information to Deb. Deb is also looking to step down as Head Beer Steward next year. So, if you are also interested in that position, please let Deb know!

The meeting moved onto an update on the Day of the Living Ales trip. At the time of the meeting, we had enough members purchase tickets to secure the bus. There are only a few seats left for anyone who might be interested. DOTLA is a beer fest dedicated to cask conditioned beers from some of the best Chicagoland area breweries. To purchase a ticket, visit the FCB website.

Todd moved the meeting onto other upcoming events. First was Meltfest which is being held on March 21st. The event will take place at the Prairie Street Brewhouse and FCB will be participating. The money from ticket sales is being donated to Gigi's Playhouse.

Next discussed was Brew Bash at Shooters on May 1st. Multiple breweries, distilleries, and wineries will have tents at this event. A few brewers have already volunteered to pour their beers. If you are interested in brewing for Brew Bash, please email FCB.

Big Brew will be the day after Brew Bash on May 2nd. We are still figuring out a location for this, but we have plenty of time to sort out the details. More details to come.

Brews on First is the weekend after Big Brew. Brewers and pouring volunteers will be needed and sign up info will be released soon.

Last, but certainly not least, is Screw City in September. This will be the 10 year anniversary of SCBF. The club has discussed making a barrel aged 10% ABV beer for this event. SCBF is also looking for brewers as well but sign up will take place closer to the date.

Treasurer, Jerry Machula, gave an update on the digital membership cards. The kinks are still being worked out but we are getting there.

Jerry then gave a Better Brewing presentation on Hop Bitterness. He explained the difference in between the bitterness you would get from hops versus the bitterness you get from the trub in your fermenter or the tannins in your grain. If you would like to see the full presentation, please email FCB for a copy of slides.

Next on the agenda, VP Scott announced the locations for the February & March Tasters Guilds. February took place at Lucha Cantina and March will be at the Shooters Tap Room/Wild Onion Tasting Room. The remaining 2020 Tasters Guilds are TBD.

Scott & Jerry explained February's Style, the Brown Ale Kit Challenge. This month was a little different in that you had to purchase the premade kit of ingredients from 815 Gardens & Brewing. All of the ingredients had to be used and no additions outside of the kit were allowed. How you brew it, however, was all up to the brewer.

Todd concluded the meeting with a couple of housekeeping items which included Basset Training and Brewers Guilds. For more details, please check out the podcast!

UPCOMING COMPETITION STYLES

March – Blonde Ale 18A

April – Anchor Steam Clone 19B

May – Belgian Tripel 26C

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

UPCOMING TASTERS GUILDS

March 18th

Shooter's Taproom/Wild Onion Tasting Room

Monthly Style/Open Table Competition

Brown Ale Kit Challenge

First place

Jerry Machula

Second place Tie

Todd Henert & Russ Madeen

Honorable Mentions

Mike Sears, Brad Keister
Jason Kline

Dave Setiawan & Hayley Dickinson
Dave Benson

Jason Sears & Peter Domino

Gary Kiely
Jeff Leuzinger
Scott Walker
Mark Davis
Trish Phillips
Ben Barr

Jeremy Krieger
Andy Swindell
Gus Chambers

Open Table

First place

Jerry Machula – Barrel Aged Brown Ale

Second place

Dave Benson – Apply Cherry Cider

Third Place Tie

Brent Shelton – “Two Headed Monster”
American IPA

Honorable Mentions

James Lindstrom – Scottish Export
Gary Kiely – Belgian Noel
Scott Walker – Hard Cider
Jason Kline – Pale Ale
Mark Huston – NEIPA
Jeff Leuzinger – Coconut Milk Stout
Mike Belden – Dark Mild
Gus Chambers – Sour Ale
Mark Davis – Raspberry DIPA

Great job everyone!

HOW TO CONTACT FOREST CITY BREWERS

<http://forestcitybrewers.us/> forestcitybrewers@gmail.com

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Facebook: Forest City Brewers

Podcasts: <http://forestcitybrewers.us/index.php/podcasts>



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.

February Tasters Guild at Lucha Cantina



Record Breaking Beer Tables at the February Meeting! 30 Total!

