



Official Newsletter of the
Forest City Brewers
February / March Edition

Next Meeting will be held at Prairie Street
Brewing Company

Wednesday, March 1st, 2023 @ 7:00 PM

HOW TO CONTACT FOREST CITY BREWERS

<http://forestcitybrewers.us/>
forestcitybrewers@gmail.com
fcbbeersteward@gmail.com
Facebook: Forest City Brewers

Monthly Style Table Competition

February Style Table - 30A Chocolate Stout

Brewer had to use any base style but had to include some type of chocolate adjunct.

Mark Davis takes first place in this month's Style competition. Scott Walker came in second place and Dave Benson placed in third.

February Open Table

Russ Madeen placed in first in this month's Open competition with his American Pale Ale 18B. Lesley Davis takes home second place with her Cinnabon Pastry Stout. Craig Milius with Red Rye IPA, and Dave Benson with his Imperial Cream Ale w/ rice tied for third place!

Upcoming Competition Styles

March – 34A Smithwick's Irish Ale (clone)

April – 3B Czech Premium Pale Lager

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



TASTERS GUILD

Taster's Guild was at Rural On Tap. Rural On Tap is a neighborhood tap house located in the heart of the Rural Oaks subdivision in Rockford, IL. This month it was changed-up from the normal Wednesday night to Thursday night as suggested during the January monthly meeting.

Rural's special on Thursday's is where you get a free cheese pizza (toppings are extra) from Primo's pizza next door, with the purchase of four drinks. A few members attended this event.

The Tasters Guild for February is currently on hold.



February Meeting Minutes

IN CASE YOU MISSED IT: FEBRUARY 4TH MEETING RECAP AND MARCH LOOK AHEAD

President, Ron Derry, started off the meeting welcoming everyone. He reminded all members that 2023 memberships can be renewed and there are currently thirty 2023 paid memberships. Membership payments are accepted at the meeting or by visiting the FCB website.

Sound Director, Ryan Petty, is supporting start-up of a "Merch" Store for FCB apparel / merchandise to be available for purchase all year long. The once-a-year apparel purchase will still happen, more details will be forthcoming.

Next, we talked about the events for the Forest City Brewers. This included the FCB Winter Party and Dinner at Pig Minds, Bus trip to Milwaukee and Great Taste tickets.

The spring bus trip will be to Milwaukee on April 15th, bus tickets are set up for purchase at \$40 per person via PayPal on the FCB website. Who can go? A paid member plus a guest. Then we have the Great Taste of the Midwest, which will be on August 12th. The club is looking into tickets for this events and current ticket prices would be \$70 for just fest tickets and \$100 for bus ride and event ticket. Tickets will be offered to paid members till June, then opened-up to the public.

We had a round table on brewing experiences with pressure fermentation, using new systems and figuring out the quirks and a good general discussion. Ugly beer was provided by Mark Davis which the cocoa nibs sat in the keg a little too long. If you have an ugly beer and would like to bring it to the next meeting, let us know.

BREWERS OF THE YEAR



LESLEY DAVIS
2022 STYLE TABLE BREWER OF THE YEAR



MARK DAVIS
2022 OPEN TABLE BREWER OF THE YEAR

UPCOMING EVENTS

UPCOMING TASTERS GUILD

February Guild is on hold for this month

UPCOMING CLUB EVENTS

Sensory Analysis - Barrel Aged

A workshop of commonly found off flavors in barrel aged beer

When: March 25th, 2023

Where: Shooters Bar (upstairs)

4007 E State St Rockford, IL

Forest City Brewer's Spring Bus Trip

Milwaukee – April 15th

Great Taste of the Midwest Tickets

Madison – August 12

Will you be part of the next club event?

In April, we are planning a bus trip to Milwaukee WI on Saturday 4/15/23. We plan on visiting at least 5 breweries in the Milwaukee area. The time frame is still being worked out, but plan on being gone around 10 AM to 9 PM. Tickets are \$40 for paid members and 1 guest. Tickets for non-members will be \$45. Payments can either be made via PayPal on our website, or in person at a club meeting or event.

When: Saturday, April 15th, 10 AM to 9 PM

Where: Milwaukee Breweries

Who: Members and Non-members

Cost: \$40 members plus 1 guest, \$45 non-members.

Around The Town



This month I had the privilege to be with both of these brewers....

Pictured above is Todd Henert and Russ Madeen on one of their many brew days. If you want to know how to brew in volume, these might be the guys to ask. This day was a Pilsner, they mashed in about 34 pounds of grain and yielded 30 gallons of wort. I got to drink "Hot Scotchies" (please ask them how to make these), learn about the mechanics of the system used and listened to a lot of great stories.



Looking for brewers willing to share their brew day, equipment, and stories. So, the next time you brew, we would like to stop by and see what you have going on, share a beer or two and get to know you, just please let us know!!!

WINTER / AFTER CHRISTMAS PARTY

2022 Winter / After Christmas Party was held at Pig Minds in the new expansion section of the brewery.

It was great to see so many people from the club. As always it was a great time, and everybody looks forward to sharing good beer and great stories. The self-guided tour through the brewery is always a good way to see the new innovations in the industry and maybe get some new ideas for the future. Glad everyone was able to attend and means so much to the club. We hope to have many more occasions together in the future!!!

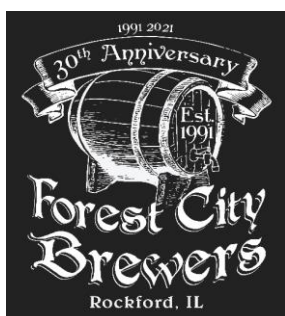


2023 Styles

FEB	30A Chocolate Beer
MAR	34A Commercial Beer Clone - Smithwick's Irish Ale
APR	3B Czech Premium Pale Lager
MAY	4C Helles Bock (Maibock)
JUN	5B Kolsch
JUL	29A American Wheat with Fruit
AUG	25B Saison - Belgian
SEP	S.M.A.S.H. Beer (single malt, single hop)
OCT	21B Black IPA
NOV	16A Sweet Stout (Milk Stout) - British
DEC	9B Eisbock
JAN	24C Biere De Garde

Did you pick up the new Stickers

We have three different sticker types available, free to all members. Check them out below.



BREWER SPOTLIGHT



MEET LESLEY DAVIS
2022 STYLE TABLE BREWER OF THE YEAR

What is your favorite beer style? If I had to choose one, it would be sours.

How long have you been brewing? Well, I have been watching and helping my husband for about three years. We started out with extract kits and they were OK. We continued to purchase new equipment along the way to finally do all grain brews. Like all assistants, I cleaned equipment, picked-up/dropped off Co2 bottles and tasted beers, good and bad. About a year and a half ago started helping out brewing on a Grainfather system and asked A LOT of questions. I jumped in this last year with both feet and it paid-off. So altogether about 3 years, seriously a little over a year.

Do you use any special equipment? The Grainfather electric system is my current system. I like the fermzilla all rounder for fermenting as you can see what is going on and the spunding valve.

Do you have any brewing advice or tips? You must really learn your system and its limits. Right water to use and water chemistry is very important.