



Official Newsletter of Forest City Brewers November/December Edition

Next Meeting will be held at Prairie Street Brewing Company

Wednesday, December 6th, 2023 @ 7:00 PM

HOW TO CONTACT FOREST CITY BREWERS

[Homepage: Forest City Brewers](#)

forestcitybrewers@gmail.com

fcbbeersteward@gmail.com

[Facebook: Forest City Brewers](#)

Forest City Brewers

**Welcome to the Forest City Brewers!!
If you're interested in learning about homebrewing
for the first time or already have years of brewing
experience – this is a great club to apart of.**

We assemble each month to promote the hobby of homebrewing by learning more about brewing, sharing our brewing experiences and our beers amongst our members. Each month during our meetings we start with a welcoming of new faces.

We discuss information about the club and the status of club functions and upcoming events.

Usually there is a presentation or discussion on “Better Brewing” that helps further our knowledge of the art of homebrewing. The style of the month will be the last item discussed before the tastings.

The highlight of the meeting is our homebrew sampling session. We ask for a \$2 donation for the sampling session. The beers being sampled are supplied by club members and is set out on two tables, the Style Table and the Open Table. During the sampling session we vote on the best “to style” beer on each table and the winner receives a small award. Everyone who submits a beer receives points based on how well they scored. At the end of the year the points are tallied and a Brewer of the Year award is given to the winner of each table.

Upcoming Competition Styles

December – 9B Eisbock
ABV 9.0% - 14%

January – 24C Biere de Garde
ABV 6.0% - 8.5%

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

or

<https://forestcitybrewers.us/index.php/pre-register/>

Monthly Style Table Competition

Style Table – Every month, a different, predetermined BJCP style will be represented on the table. All beers on the style table are to be brewed as close to style as possible, based on the BJCP Guidelines. Voters should be extremely critical when placing a vote for a beer on this table. Even if the beer is extremely tasty, if it's out of style, it shouldn't get a vote. The style will be discussed briefly before the tasting, and if applicable, a classic, commercial example of the beer style will be shared with everybody in attendance to get them more familiar with the style.

November Style Table – Sweet Stout(MilkStout)

Mark Davis takes first place in this month's Style competition. Scott Walker placed second with Honorable mention to Ryan Petty.

Open Table – The Open table is anything that is NOT that months style. All entries are still required to specify a BJCP style number. We encourage all voters to not only vote for the best beer on the table, but to vote for the best beer as it fits the indicated style. We encourage discussion of all the beers and styles during the tasting, as we're all there to learn and get better as brewers and tasters. Just be aware that the person you're talking to might have brewed the beer you're drinking. Constructive criticism is always welcome, but be constructive.

October Open Table

Russ Madeen placed in first in this month's Open competition with a Cider with peach. A two-way tie between Scott Walker (Double IPA), and Ben Barr (Cream Ale). Third place was captured by Ken Wallyn (Oatmeal Stout). Honorable mentions go to Joe Coldwate, Lesley Davis, Ryan Petty and Dave Benson.

NOTE: For the “BEST” beer put the right chip into bag.
OPEN Table = Red Chip
STYLE Table = White Chip

Link: 2021 BJCP Style Guidelines

November Meeting Minutes

President, Ron Derry, started off the meeting welcoming everyone. 2024 memberships will be available soon, let's get our memberships paid-up.

Officer Elections Results— Let me begin by giving a HUGE thank you to Ron Derry for serving as our President. As you look back on your time with us, please know that our achievements would not have been possible without you at the helm.

Now to welcome our new Officers:

President – Scott Walker

Vice President – Lesley Davis

Secretary – Mark Davis

Treasurer – Jerry Machula

Technical Director – Ryan Petty

This not only demonstrates your commitment to contributing to our club, but also indicates your peers' respect and belief in you as FCB Officers.

Holiday Party is scheduled for December and will be at Pig Minds in Machesney Park on either 12/9 or 12/16. Check the FCB website or Facebook for any last-minute additions to the schedule.

Please complete the survey below and vote for up to 5 styles that you would be interested in brewing for 2024 Monthly Style Table Competition.

Survey: <https://www.surveymonkey.com/r/ZY9FY7T>

The Barrel Aged Sensory class focuses on compounds that cover a variety of common flavors that might be associated with the process of aging beers in barrels like almonds, vanilla, tobacco, smokey, coconut, whiskey, etc. Sign-up/get ahold of the club to sign-up to participate in this great class.

Discussion of etiquette and behavior during the voting for style/open table. (Politicking and attempting to sway votes) Chips will be in the bags by 8:15 or the votes will not count. Officers of the club and stewards will refrain from comments, criticism, or observations about the available beers until 8:15 when the bags are collected.

Merchandise store is live on the website:

<https://www.cafepress.com/forestcitybrewers>



TASTERS GUILD

The Tasters Guild for October was held at Byers Brewing Company on October 21st. It is located at 230 East Lincoln Hwy Dekalb, IL.

This is a local family-owned brewery that creates small batches of hand-crafted beer made right in the heart of downtown Dekalb. Let's all support this family, community and beer maker. Prost!!



The Tasters Guild for November will be held at Shooter's Bar & Grill, Located inside Don Carter Lanes on Wednesday Nov. 15, 7pm - 9pm. It is located at 4007 E. State St. Rockford, IL 61108

This is a local family-owned sports bar where you can even grab a bowling game.

The Tasters Guild for December will be held at Old Chicago.

UPCOMING EVENTS

UPCOMING TASTERS GUILD

November Taster's Guild will be at Shooters Bar & Grill on November 15th 7 – 9 pm.

UPCOMING CLUB EVENTS

10th Anniversary Celebration of Homebrew Alley

Timing: Saturday, February 3rd, 2024

Where: Homebrew Alley Beerfest in Fond du Lac, WI.

This is the 10th anniversary of this fest. The winning beer gets brewed by a brewery. Each year there is a theme and a lot of homebrew clubs dress up, but it's not required.

There are commercial breweries at the fest, but it is homebrew focused with 20+ homebrew clubs in attendance. Let us know if anybody is interested in attending. The event is in Fond du Lac, WI, so the club would reimburse \$50 per brewer to help cover travel costs.

<https://www.facebook.com/homebrewalley/>

www.fondybrewfest.com



The Barrel Aged Sensory class focuses on compounds that cover a variety of common flavors that might be associated with the process of aging beers in barrels like almonds, vanilla, tobacco, smokey, coconut, whiskey, etc. Please keep your eyes peeled and your nose closed for more information on this great learning opportunity.

AHA / BJCP Sanctioned Competition Program

Contact information is provided for potential entrants or volunteers, please follow this link;

[Competition Schedule \(bjcp.org\)](http://CompetitionSchedule(bjcp.org))

Beer Facts

HOMEBREWING DIDN'T BECOME LEGAL UNTIL 1978.

On October 14, 1978, President Jimmy Carter signed into law amendment Public Law 95-458 (H.R. 1337), which states an adult (21 and over) could legally produce beer in his/her home without paying taxes on it. It took until February of the following year for the bill to go into effect, but there was a stipulation: A two-person household cannot exceed 200 gallons of beer per year, or one adult cannot produce more than 100 gallons in a year. Today, it's still illegal to sell homebrewed beer to the public.

YOU SHOULD BREW WITH THE BEST WATER POSSIBLE.

One mistake homebrewers tend to make is using unfiltered tap water that still contains chlorine. Most municipal water supplies contain chlorine, and you can remove the chemicals, but bottled water is probably a better bet. "One of the most common off-flavors I taste at homebrew club meetings is medicinal chlorophenol, which is formed by the combination of chlorine in the water or sanitizer and phenols from malt and yeast," a blogger at The Mad Fermentationist wrote.

IT TOOK 30 YEARS FOR A WOMAN TO WIN THE HOMEBREWER OF THE YEAR TITLE AGAIN.

In 2013, Annie Johnson became the first woman since 1983 to win AHA's Homebrewer of the Year Award at the National Homebrew Competition, the world's largest beer competition. Her Mow the Damn Lawn lager also won in the light lager category, where she beat out more than 200 entries. "I'm pleased see a woman win the Homebrewer of the Year Award, and it's impressive that she did so in a lager category," Gary Glass, AHA's director, said. "Lagers are difficult to brew well, which shows how homebrewers are more technically proficient than ever before."

YOU CAN REUSE THE SAME YEAST MULTIPLE TIMES.

"Washing yeast" separates live yeast from the hops and spent grains after brewing beer. According to the homebrewing blog BeerSmith, instead of buying new yeast, you can wash the yeast and "reuse your yeast across as many as 5-6 batches spread out over a period of months by reusing yeast from your primary fermentation." After drawing a yeast sample from the fermenter, quickly harvest the yeast and place it in a mason jar.