



Official Newsletter of Forest City  
Brewers  
April Edition

Next Meeting will be held at **Prairie Street Brewing  
Company**

Wednesday, May 1st, 2024 @ 7:00 PM

**HOW TO CONTACT FOREST CITY BREWERS**

**[Homepage: Forest City Brewers](#)**

**[forestcitybrewers@gmail.com](mailto:forestcitybrewers@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 be a part of.

Now accepting 2024 Membership Dues  
\$35 Single / \$50 Cohabitation  
Currently there are 79 paid members

## April Meeting Notes

The April meeting was held back at Prairie Street brewing and will continue to be held there.

Tasters Guild will be at G5 Brewery in April. All these are on the FCB website calendar, Check the FCB website or Facebook for any last-minute additions to the schedule.

The club had a member's wine tasting table in April to showcase some of our members other hobbies. Farmhouse Supply donated a wine kit to the best tasting wine on the table. Heidi Petty took first place

FCB will be doing a clothing order for 2024, more information to follow

## Upcoming Competition Styles

May - 21B – Specialty IPA – Any sub category:  
Belgian, Black, Brown, Red, Rye, White, Brut  
Strength classifications:  
Session – ABV: 3.0 – 5.0%  
Standard – ABV: 5.0 – 7.5%  
Double – ABV: 7.5 – 10.0%

June - 5B – Kölsch – Premade kit from Farmhouse  
Brewing Supply  
Both grain and extract kits available.

## Monthly Style Table Competition

### April Style Table

#### Czech Dark Lager

1<sup>st</sup> Place Tie  
Joe Coldwater  
Lesley Davis

#### 2<sup>nd</sup> Place Tie

Jerry Machula  
Scott Walker

#### Honorable Mention:

Craig Milius

### April Open Table

1<sup>st</sup> Dave Benson – Imperial Black IPA  
2<sup>nd</sup> Scott Walker – American Amber Ale  
3<sup>rd</sup> Mark Davis – Bell's Two Hearted Clone

#### Honorable Mentions:

Joe Coldwater

### Current Point Standings

<https://forestcitybrewers.us/index.php/contest-points/>

### Link: 2021 BJCP Style Guidelines

\*Please remember to preregister your  
beers for the Brewer of the  
Year contest by registering your beer thru the Forest City  
Brewers web page.

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



June's monthly style contest kölsch recipe is available for pickup or shipment.

[Farmhouse Kölsch Kit \(All-Grain\)](https://farmhousebrewingsupply.com)  
([farmhousebrewingsupply.com](https://farmhousebrewingsupply.com))

## UPCOMING EVENTS

### UPCOMING TASTERS GUILD

April Tasters Guild will be at G5 Brewing on  
April 17<sup>th</sup> 6:30 – 9 pm.  
\$1 off pints of beer to members

### UPCOMING CLUB EVENTS

#### **Celebrate the 27th annual Big Brew**

April 4<sup>th</sup> – Scott Walker's House  
3911 Ashwinton Way Rockford, IL  
12 (noon) till 5pm

Brewing, Bottle share and Kentucky Derby.

On May 4, homebrewers around the world will get together to celebrate Big Brew 2024. Big Brew is an annual celebration on the first Saturday of May that commemorates National Homebrew Day. It encourages beer enthusiasts and homebrewers of all walks of life to get together and make a batch (or two or three) of beer. This year's Big Brew falls on May the Fourth, and we are excited.



You can also order apparel and merchandise; Merchandise store is live on the website:

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

## 2024 Beer Styles

MAY 21B Specialty IPA – Any sub category: Belgian, Black, Brown, Red, Rye, White, Brut

JUN 5B Kölsch - Premade Kit from Farmhouse Brewing Supply

JUL 10A Weissbier

AUG 7A Vienna Lager

SEP 19B California Common

OCT 26B Belgian Dubbel

NOV Brewer's Choice -Fall Inspired Beer/Mead/Cider

DEC 10% Challenge - Any style over 10%.

JAN 26C Belgian Tripel

## TASTERS GUILD



This month's Tasters guild was held at Ogle County Brewing, on Wednesday March 20<sup>th</sup>, 6:30pm – 9pm. It is located at 400 W Washington St, Oregon, IL. A former Forest City Brewer is one of the current brewers at OCB – Tim Lundquist.

Thanks to everyone that made this a great night to gather, share some beers and share some great stories.



This month's Tasters guild will be held at G5 Brewing, on Wednesday April 17<sup>th</sup>, 6:30pm – 9pm. It is located at 1895 Gateway Blvd., Beloit, WI, United States, Wisconsin.

Hope to see all of you there.

## Magic is Not Stealing your Beer's Head but Find Out What Is

If your beer's foam is disappearing faster than a politician's promises after an election, you might be feeling a little flat. But don't worry, you'll perk up again. Let's investigate the frothy world of beer foam, or as the experts call it, 'beer lacing', and find out how to keep it from pulling a Houdini on you, and your beer. Lack of carbonation, improper care of the beer bottle seal, temperature issues, sanitation problems or even the wrong amount of sugar can take the air out of your beer's sails. It's not just about whether you like your beer cold or room temperature. The temperature at which you store and serve your beer can be as crucial as the ingredients you use. If your beer is too warm, the CO<sub>2</sub> that creates the bubbles in your foam can escape faster than a cat escaping from a bathtub. On the other hand, if your beer is too cold, the foam can become too rigid and collapse under its own weight, like a poorly built sandcastle.

So, what's the Goldilocks zone for beer temperature? Well, most ales should be served between 44-52°F (7-11°C), while lagers are best served a bit colder, between 38-45°F (3-7°C). But remember, these are just guidelines. The best temperature for your beer might be a little warmer or cooler depending on the style and your personal preference.

Some argue that your storing conditions are even more crucial than the temperature in which you serve your beer. Beer is a nocturnal cave dweller. It likes cool, dark places. Storing your beer at a consistent temperature between 50-55°F (10-13°C) can help maintain its flavor and foam. Rapid changes in temperature can be as harmful to your beer as sunlight is to a vampire.

A poor bottle seal is like a prison guard who falls asleep with his keys on the table in the lunchroom. If it's not doing its job properly, all the CO<sub>2</sub> will escape, leaving you with a flat beer and a disappearing foam. So, make sure your seals are tight and your caps are properly fitted.

Your priming sugar is not for sweetening your morning coffee. In beer, sugar feeds the yeast during the bottle conditioning phase, which produces the CO<sub>2</sub> that gives your beer its bubbles. But like any good thing, too much can be a problem. Too much sugar can overexcite the yeast, leading to an overproduction of CO<sub>2</sub>.

Now, you might be thinking, "But my beer isn't flat!" Be that as it may, a beer can be carbonated and still lose its foam faster than a toupee in a hurricane. This is a common issue, especially for home brewers.

So, if you are crossing all the T's and dotting your I's and you are still having issues, it is likely those pesky infections and contaminants. They're the most predictable party crashers of the beer world. They show up uninvited, stink up the place with a skunky aroma, and sour your beer's flavor. And just like that annoying guy at the party who pops all the balloons, these contaminants cause your foam to deflate prematurely.

Now, you might be looking at your brewing tools and thinking they're as clean as a whistle. Unfortunately, appearances can be deceiving, and often are. Even if your tools look clean, they might be harboring remnants of grease, oil, filth, or detergent. It's like finding out your seemingly innocent grandma is actually a foreign agent. These covert contaminants can team up with the yeast in your beer and sabotage your foam, resulting in a poor-quality product.

So, what's the solution? You might be tempted to scrub harder and longer with a brush to clean your wort vessels but hold your horses! A brush might seem like a good idea, and it is good for removing visible crud, but it's can also be like trying to clean your teeth with a broom. It just doesn't make full surface contact and can miss some invisible spots.

Instead, grab a soft cloth or a new sponge. They are like Teddy Roosevelt's line "walk softly but carry a big stick." They may have a gentle touch but they can clean smooth surfaces evenly, ensuring that your wort vessels are pristine and ready for brewing.

So, if you want to keep your beer's foam from disappearing faster than a snowball in hell, make sure your brewing equipment is clean, your wort vessels are properly cared for, your priming sugar levels are correct, and you are storing your beer at proper temperatures. Do your due diligence and you'll do a good job of keeping those party-crashing contaminants and security risks at bay.

Happy brewing, and here's to a beer with a foam that sticks around longer!!!