



Official Newsletter of Forest City
Brewers
December Edition

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

Wednesday, January 8th, 2025 @ 7:00 PM

HOW TO CONTACT FOREST CITY BREWERS

[Homepage: Forest City Brewers](#)

forestcitybrewers@gmail.com

[Facebook: Forest City Brewers](#)

Forest City Brewers

**NOW TAKING 2025 MEMBERSHIP DUES!
\$35 – SINGLE // \$50-CO-HABITATION**

December Meeting Notes

President, Scott Walker, started off the meeting welcoming everyone. He reminded all members that 2025 memberships can be renewed. Membership payments are accepted at the meeting or by visiting the FCB website. Scott explained the styles for the 2025 monthly competitions. See this newsletter and the website for the monthly categories. Styles were based on the 2021 BJCP guidelines and were chosen by the survey respondents.

Next, we talked about the upcoming events for the Forest City Brewers. This included the FCB Winter Party and Dinner, Future Bus trips and Great Taste tickets.

The FCB Winter Party and Dinner will be January 18th at Shooter's Bar & Grill. The club will be providing the main course and members can bring sides or desserts (not required), maybe something made with beer?

Treasurer, Jerry Machula, provided the FCB's current financial report and how our clubs monies were spent for 2024.

Brewer of the Year will be announced at the January meeting, which will be January 8th. Hope to see you all there!!!

Officer Elections

- President: Scott Walker (2nd Term)
- Vice President: Lesley Davis (2nd Term)
- Treasurer: Jerry Machula (6th Term)
- Technical Director: Ryan Petty (3rd Term)
- Secretary: Mark Davis (3rd Term)
- Beer Stewards: Hazel & Ryan Bergmann

All the officers volunteer their time to make the club run, so if you've ever been to an event or meeting and enjoyed your time, make sure to thank them and buy them a beer the next time you run into them.

Monthly Style Table Competition

December Style Table – 10% Challenge – Any style over 10%

1st Place

Lesley Davis

2nd Place

Mike Bohn

December Open Table

1st Place

Mark Davis – Candy-cane Oatmeal Stout

“Four” 2nd Places

Jerry Machula – Strawberry Mead

Dave Benson – Imperial Cream Ale

Mike Belden – Brown Ale

Mark Schandelmeier – Brown Porter

Honorable Mention:

Russ Madeen – International Lager

Craig Milius – American IPA

Current Point Standings

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

*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/>

Upcoming Competition Styles

January: 26C – Belgian Tripel

February: 16B – Oatmeal Stout

March: 15A – Irish Red Ale

April: 18A – Blonde Ale

May: 25A – Belgian Blond Ale

June: 21A – American IPA

July: 23/28 – Sour or Wild Ale: 23A. Berliner Weisse, 23B. Flanders Red Ale, 23C. Oud Bruin, 23D. Lambic, 23E. Gueuze, 23F. Fruit Lambic, 23G. Gose, 28A. Brett Beer, 28B. Mixed-Fermentation Sour Beer, 28C. Wild Specialty Beer, 28D. Straight Sour Beer

August: S.M.A.S.H. Beer (Single Malt, Single Hop) Malt & Hop type must be specified when entering.

UPCOMING EVENTS

UPCOMING TASTERS GUILD

December Tasters Guild will be at Ernie's Midtown Pub
December 18, 2024
6:30 – 9 pm

UPCOMING CLUB EVENTS

Winter/Holiday Party

When: January 18th 3pm – 8p

Where: Shooters Tap room 4007 E State St,
Rockford, IL

As always, the club will be purchasing all the food for the main course, but members are encouraged (not required) to bring a side dish to pass. The main dish is still TBD, but we'll be ordering from the Shooter's kitchen.

Homebrew and commercial beer are welcomed and encouraged to bring to share. Shooters also has a full bar and extensive tap list as well.

This is a paid members only event, plus 1 guest.

Fondy Brew Fest

When: Saturday, February 1st, 2025

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

Some members have volunteered and will be representing the FCB club at the Homebrew Alley Beerfest in Fond du Lac, WI. On Feb. 3rd.

Thank you for all your support!

<https://www.fondybrewfest.com/>



TASTERS GUILD



This month's Tasters guild was held at Louie's Tap House on Wednesday November 20th. It is located at 5689 Elevator Rd, Roscoe, IL 61073



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



This month's Tasters guild will be held at Ernie's Midtown Pub on Wednesday December 18th, 6:30pm – 9pm. It is located at 1025 5th Ave, Rockford, IL. Ernie's is named after Vowles' grandfather and the menu is filled with Chicago-style food with a twist. "We really want to be known for just being a versatile place where any walk of life can come in and enjoy themselves and not feel out of place."

NEW FOREST CITY DISCOUNT

We have a new **DISCOUNT** being offered by Welders Supply Company located 3485 Brick Dr, Rockford, IL 779-208-4055

Forest City Brewers is being offered the opportunity to participate in Co2 tank **exchanges**. If you need Co2 Monday-Friday 7:30 AM till 4:30 PM, please stop by and give them a try.

- 5lb and 20lb tanks always available
- 2.5lb and 10lb tanks, please call-in advance to verify availability
- Co2 tanks are exchange only
- Just mention you are a member of "Forest City Brewers"
- Cash On Delivery – Pay when you exchange / pick-up

Here are the rates we are being provided for Co2;
2.5lb food grade cylinder exchange - \$10.41
5lb food grade cylinder exchange - \$12.50
10lb food grade cylinder exchange- \$14.00
20lb food grade cylinder exchange - \$20.00

Here are the rates for Nitrogen;
20Cf 75%Nit/25%Co2 cylinder exchange - \$12.00
150 AI 75Nit/25Co2 cylinder exchange - \$30.00
90Cf Nitrogen cylinder exchange - \$26.00
150Cf Nitrogen cylinder exchange - \$34.00

[Welders Supply Rockford Map Location \(Link\)](#)



2025 Brewer of the Year

Brewer of the Year & The Style Table are back for 2025. Just to recap how the competitions work, every month, we'll have two different tasting tables, a Style Table, and an Open Table.

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.

Open Table – The Open table is anything that is NOT that month's 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.

The style of the month will be discussed before the tastings and 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.

Chips will be in the colored 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.

Everyone who submits a beer receives points based on how well they scored. Monthly scores are recorded and can be tracked throughout the year on the contest points section of our website. 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. Beers for each table will be scored using the below scoring system.

1st place – 10 points

2nd place – 8 points

3rd place – 6 points

All other beers entered – 3 points.

Ties are scored slightly differently, and yes, we do give points just for participation.

Fruit Purees in Beer Making: A Zesty Twist to Your Brews!

Fancy adding a fruity twist to your beer? You're in the right spot. We're talking about the magic of fruit purees in beer making. It's like adding a secret ingredient that takes your brew from good to 'Oh my hops, this is fantastic!'

Fruit purees are made by blending whole fruits with a liquid such as water or juice. This process creates a smooth, homogenous mixture that can be used in beer recipes. The fruit is processed to a smooth consistency, strained to remove seeds and other large particles, acid adjusted and then pasteurized.

Fruit Purees are especially convenient for beer makers. Because purees are pasteurized, they can be added during fermentation without any risk of bacterial infection. The benefits are fourfold: they impart fruit flavor, color, aroma, and increase the level of fermentable sugar. Depending on the type of fruit being used, some brewers may choose to strain the puree through a sieve or cheesecloth to remove any large particles that could affect the clarity of their finished product. Fruit-infused beers, such as Belgian lambics, Berliner Weisse, and sour ales, are often made with fruit purees. Other popular styles of beer that are often made with fruit purees include fruit wheat beers, fruit pale ales, and fruit IPAs.

Now, there are two ways to add fruit purees to your beer: during primary fermentation and secondary fermentation. But let's not beat around the beer keg here. Adding purees during primary fermentation can be a bit like playing with fire. It's risky because it can increase the volatility of your ferment and unruly batch of wort can be vulnerable to infection. Plus, you might diminish some of those delicious fruit aromas because some of the terpenes will bubble out with strong yeast activity. So, unless you're a daredevil brewer, we recommend skipping this method.

Instead, let's focus on the safer and more controllable method: adding fruit purees during secondary fermentation. This is like adding a cherry on top of your sundae. It's easier, safer, and if your secondary fermenter is big enough (we're talking 5 gallons or more), it's the perfect way to infuse your beer with fruity goodness.

Adding the puree during secondary fermentation allows you to retain more of the fruity aromas because the ferment is less active. You will impart more of the desired fruit flavors and increase the alcohol level. It's a win-win! It's like turning your beer into a fruit cocktail, but with a kick!

Now, you might be wondering, what types of beer benefit from this fruity infusion? Well, lighter beers like wheat beers, blond ales, and saisons are perfect candidates. These beers have a mild flavor that allows the fruit to shine through, like a lead singer in a rock band. Darker beers can also benefit, but the fruit flavors will be more like a backup singer, adding depth and complexity.

So, there you have it, folks! Adding fruit purees during secondary fermentation is a fantastic way to jazz up your homebrew, increase the alcohol level, and create a beer that's as unique as you are. So, grab your brewing gear, some fruit purees, and let's make some beer magic!

Cheers to All!!