



Official Newsletter of Forest City  
Brewers  
February Edition

Next Meeting will be held at **Pig Minds Brewing Company**

Wednesday, March 6th, 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 apart of.

Now accepting 2024 Membership Dues  
\$35 Single / \$50 Cohabitation  
Currently there are 58 paid members

## February Meeting Notes

Tasters Guild will be at Victory Pickleball in February and Ogle County Brewing in March. All these are on the FCB website calendar, Check the FCB website or Facebook for any last-minute additions to the schedule.

It was discussed to have a member's wine tasting table in April to showcase some of our members other hobbies. Farmhouse Supply is donating a wine kit to the best tasting wine on the table.

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

## Upcoming Competition Styles

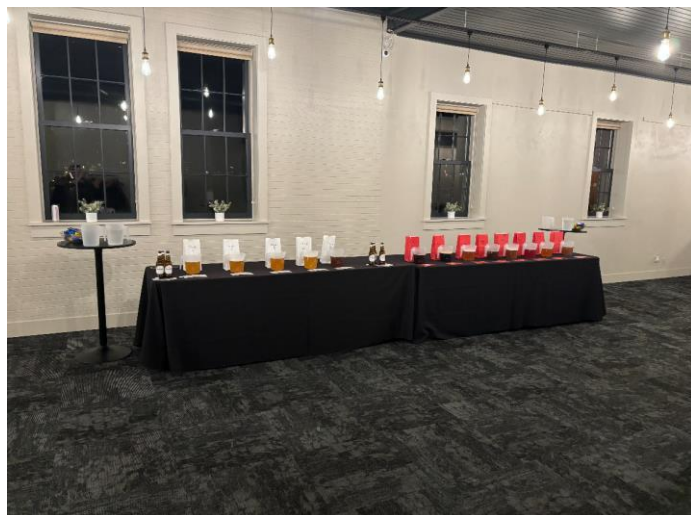
March – 34A Commercial Beer (clone)  
Pig Minds Vanilla Bitch Slap  
ABV 6.0% - 8.5%

For anybody planning on brewing the clone beer for the March Meeting,

**Here is the recipe from Pig Minds.**

76% Maris Otter  
6% Munich  
6% Melanoidin  
6% Caramel/Crystal 60  
6% Caramel/Crystal 80  
20 IBU @ 60min  
Small handful of aroma hops at flameout/whirlpool (<.5oz/5 gal)  
Vanilla of your choice.

## Monthly Style Table Competition



Thank you to the Beer Stewards for this great table setup and to all the Brewers who presented beer this month.

### February Style Table – Witbier

1<sup>st</sup> Lesley Davis

2<sup>nd</sup> Ken Wallyn

3<sup>rd</sup> Joe Coldwate

### **Honorable Mention:**

Mike Bohn and Jerry Machula

### February Open Table

1<sup>st</sup> Dave Benson – Lemon Imperial Cream Ale

1<sup>st</sup> Joe Coldwate – Plum Spiced Cider

3<sup>rd</sup> Mark Davis – Smithwick's Clone, Irish Red ale

### **Honorable Mentions:**

Jerry Machula, Mike Bohn, Craig Milius, Scott Walker and Josh Bent.

### 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/>

## Off-Flavor Sensory Class

The club held the off flavor sensory class on February 10th, at Pig Minds Brewing Company. Thank you to all that attended and to Brian and Chris for hosting.



While at Pig Mind Brewery Company we learned that they have been nominated for the USA Today Top BrewPub of 2024!! Congratulations!!!!

Please help them WIN by voting at the link below;

[Vote for Pig Minds Brewing Co. as 2024's Best Brewpub \(usatoday.com\)](https://www.usatoday.com/story/entertainment/leisure/food-drink/2024/01/24/pig-minds-brewing-co-2024-top-brewpub-nomination/11942872002/)

## TASTERS GUILD

# URBAN FOREST

## CRAFT BREWING

The Tasters Guild for January was held at Urban Forest, on Jan. 17th, Urban Forest is located at 6551 E Riverside Blvd Suite #112, Rockford, IL 61114

January Tasters guild had a special tapping of a milk stout. Back in October of 2023 Urban Forest and FCB had a Brewer's Invitational Beer Competition, where brewer Lesley Davis's beer was chosen. Well Lesley Davis brewed her recipe with Alex in November and was on tap for this Tasters Guild. Thanks to everyone that made this a great night to gather, share some beers and share some great stories.



# VICTORY

This month's Tasters guild will be held at Victory Pickleball, on Wednesday Feb. 21<sup>st</sup>, 6:30pm – 9pm. It is located at 7003 N Alpine Rd, Loves Park, IL. They have a Tap wall with 30 unique Beers and wines on tap. This is a pour-your-own beer wall, where you can pour as much (or as little) as you'd like.

YOU pour the beer one ounce at a time.

YOU craft your own experience by sampling the gamut and discovering exactly what YOU like.

Simply grab a glass and enjoy the freedom to explore.

## UPCOMING EVENTS

### UPCOMING TASTERS GUILD

February Tasters Guild will be at Victory Pickleball on February 21<sup>st</sup> 6:30 – 9 pm.

### UPCOMING CLUB EVENTS

#### Forest City Brewer's Spring Bus Trip Chicago, Malt Row

When: Saturday, March 16th, 10am to 10pm (times subject to change, but plan on being gone all day)

Where: Chicago Breweries

Who: Paid 2024 Members, plus 1 guest, Non-members

How Much: \$40 per member/member guest, \$45 for non-member.

[Forest City Brewers Spring 2024 Bus Trip – Chicago! – Forest City Brewers](#)

#### Barrel Aged Sensory Analysis – Off Flavors

A workshop of commonly found off flavors in beer

When: April 6th, 2024

Sign-up on FCB homepage.

You can also order apparel and merchandise;

Merchandise store is live on the website:

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

## 2024 Beer Styles

MAR 34A Clone Beer - Pig Minds Vanilla Bitch Slap

APR 3D Czech Dark Lager

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

## 2024 Fondy Fest

The Forest City Brewers would like to give a special thank you to all the brewers that worked hard crafting their homebrews so we could participate in a successful Fondy Fest. Thank you to everyone that made the trek and spent the day serving and planning this great event!!! Cheers Brewers and helpers.



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

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