



Official Newsletter of Forest City
Brewers
February Edition

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

Wednesday, March 5th, 2025 @ 7:00 PM

Beer Trivia Question

Which country is credited with creating the world's first pale lager, revolutionizing beer styles globally?

Read to the end to find out if you're right!

HOW TO CONTACT FOREST CITY BREWERS

Homepage: Forest City Brewers

forestcitybrewers@gmail.com

Facebook: Forest City Brewers

Forest City Brewers

Welcome to the Forest City Brewers!!
Forest City Brewers a community of home-brewers and craft beer aficionados coming together in Rockford, IL. Our club strives to help out our fellow brewers to create better beers and cultivate appreciation of the science and culture of beer through education.

NOW TAKING 2025 MEMBERSHIP DUES!
\$35 – SINGLE // \$50-CO-HABITATION
Currently 35 members have signed-up

February Meeting Notes

Let's start out by saying "the parking lot was very slippery after the meeting". Hopefully everyone made it home safe.

Currently there are 56 paid members for 2025.

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 past / upcoming events for the Forest City Brewers. This included the FCB Winter Party and Dinner and how great it was to see everyone that could make it. All who attended reported they had a great time, FCB will probably hold the next Holiday party at Shooter's as well. We attended Fondy Brew Fest which had 22 homebrew clubs and 40 commercial brewers, with FCB serving 9 different beers.

A future bus trip on April 5th to the Quad Cities, Tickets are on sale now.

Monthly Style Table Competition

February Style Table – 16B – Oatmeal Stout

1st Place

Scott Walker

2nd Place

Lesley Davis

3rd Place

Mike Bohn

Honorable Mention:

Ruan Bergmann, Ben Barr

January Open Table

1st Place

Mark Davis– Irish Extra Stout

2nd Place

Dave Benson – Experimental Tinctured Beer

3rd Place

Mark Schandelmeier – Berliner Wiese

Honorable Mention:

Jerry Machula - Kolsch

Joe Coldwate – Sweet Sixteen Apple Cider

George Tauscher – Helles Lager

Scott Walker – Oatmeal Stout w/ cherry

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

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

UPCOMING EVENTS

UPCOMING TASTERS GUILD

February Tasters Guild will be at Lucha Cantina
March 19th, 2025
6:30 – 9 pm

UPCOMING CLUB EVENTS



Forest City Brewers Spring 2025 Quad Cities Bus Trip

When: Saturday, April 5th, 10am to 10pm (times subject to change, but plan on being gone all day)

Pickup/Dropoff: Old Kmart parking lot on East State Street

Where: Breweries in/near Quad Cities

Bus Trip – April 5th trip to Quad Cities. \$40 per member, \$45 per member guest, \$50 for each non-member (Paypal fee will be extra \$3 per seat)

And the Answer Is...

Czech Republic. In 1842, the Pilsner Urquell brewery in Plzeň brewed the first-ever pale lager, using bottom-fermenting yeast and new malting techniques to create the crisp, golden beer we now know as Pilsner. This beer style became the foundation for most modern lagers, influencing brewers worldwide.

TASTERS GUILD



January's Tasters guild was held at Shooter's Bar as part of the Holiday Party. It is located at 4007 E State St, Rockford, IL. Jaimie was great as always and surprised us with a special tapping.



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 Lucha Cantina on Wednesday February 19th, 6pm – 9pm. It is located at 1641 N Alpine Rd, Rockford, IL, United States, 61107

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 Al 75Nit/25Co2 cylinder exchange - \$30.00
90Cf Nitrogen cylinder exchange - \$26.00
150Cf Nitrogen cylinder exchange - \$34.00

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



Photos From Around The Town



The Lager Waiting Game: Is It Worth the Patience?

Lagers. We love drinking them. Crisp, refreshing, smooth. But brewing them? That's another story.

Ask any homebrewer what keeps them from making lagers, and you'll usually hear the same thing: time. Fermenting at low temperatures, lagering for weeks (or months), tying up a fermenter for what feels like forever—it's enough to make any impatient brewer reach for their ale yeast instead.

Yet, despite all this, some homebrewers swear that lagers are the ultimate test of skill—a style that showcases technique, precision, and patience. Others say modern methods have made long lagering times unnecessary. So, is the wait still worth it?

Traditional vs. Modern Lagering

Historically, lager brewing was all about cold storage (the name—"lager" comes from the German word for "to store"). Classic Bavarian brewers would lager their beer in caves for months, allowing the crisp, clean profile to develop.

But today? Some brewers are cutting that timeline down to just a couple of weeks. With modern techniques like pressurized fermentation, spunding valves, and the "fast lager" method, it's possible to get a solid lager in a fraction of the time.

Some argue that you can't rush perfection. Others say why wait if the beer still tastes great?

Does the Extra Time Matter?

The big question: Does extended lagering actually make a noticeable difference? Some brewers claim that time smooths out rough edges, reduces sulfur and diacetyl, and enhances that crisp, refined finish that defines a great lager.

But is that something only a beer judge would notice? If you serve a traditional six-week lager next to a two-week fast lager, will most people even be able to tell?

The Lager Debate: Where Do You Stand?

Are lagers still a time commitment worth making, or has modern brewing tech made the long wait a thing of the past?

Cheers All!!