



Official Newsletter of Forest City
Brewers
March Edition

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

Wednesday, April 3rd, 2024 @ 7:00 PM

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!!
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

March Meeting Notes

The February meeting was held at Pig Minds and we would like to send out a "BIG" Thank you for the use of their facility and hosting us!!

Tasters Guild will be at Ogle County Brewery 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

April – 3D Czech Dark Lager
ABV 4.4% - 5.8%

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%

Monthly Style Table Competition

March Style Table

Pig Minds Vanilla Bitch Slap - Clone

1st Lesley Davis
2nd Jerry Machula
3rd Joe Coldwate

Honorable Mention:

Craig Milius and Scott Walker

March Open Table

1st Jerry Machula – British Brown Ale
2nd Mark Davis – Girl Scout Thin Mint Cookie Stout
3rd Joe Coldwate – Brett Beer
3rd Dave Benson – Barleywine

Honorable Mentions:

Mike Bohn, Scott Walker and Josh Bent.

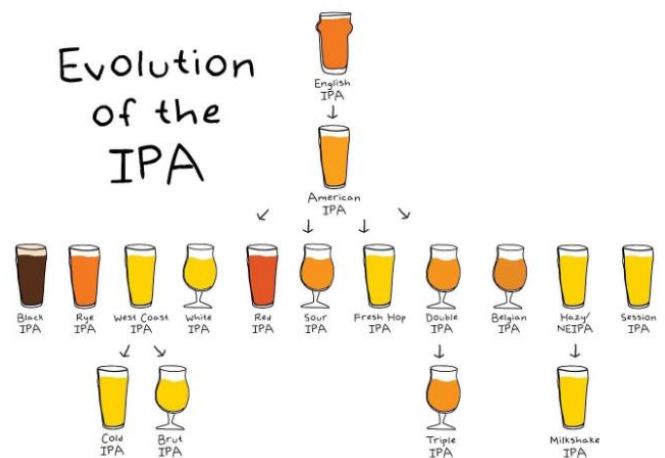
Current Point Standings

<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/>



UPCOMING EVENTS

UPCOMING TASTERS GUILD

March Tasters Guild will be at Ogle County Brewing on
March 20th 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](#)

Celebrate the 27th annual Big Brew

April 4th – Place TBD



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

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

2024 Beer Styles

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

TASTERS GUILD

VICTORY

This month's Tasters guild was held at Victory Pickleball,
on Wednesday Feb. 21st, 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.

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 Ogle County
Brewing (OCB), on Wednesday March 20th, 6:30pm –
9pm. It is located at 400 W Washington St, Oregon, IL
61061. A former Forest City Brewer is one of the current
brewers at OCB – Tim Lundquist.



HOW TO MAKE A YEAST STARTER

Home brewers are always led to believe making a yeast starter is for the advanced brewer. This could not be further from the truth. If anything beginning brewers should start with yeast starters. When you think about it they are nothing more than a small extract brew.

Why Make a Yeast Starter?

The list is long but I will hit a few reasons a yeast starter will only better your brew. First off, it will ensure the yeast is alive: no more questions about the viability of the product you just purchased! Yeast starters guarantee an accelerated fermentation. With a fast start to your fermentation, you stop any bacteria from taking over the wort eliminating the chance of an infected batch of beer/wine. Starters allow yeast to multiply - the added yeast cells will help achieve a lower final gravity and avoid stuck fermentations. Making a yeast starter generally allows beer to ferment cooler than suggested by the manufacturer resulting in a cleaner tasting beer.

What do you Need to Make a Yeast Starter?

Pretty much the same items used in brewing although I have found a 2000 ml Erlenmeyer flask will make the job much easier. The items needed will be a new liquid yeast, thermometer, and a small amount of wort. You can mix together 1/3-1/2 LB of DME (or use 20% more light LME and 1/3-1/2 gallon of water), or skip the DME and use our pre-made Fast Pitch Canned Wort. You will also need a 1/2-1 gallon sanitized container for fermenting. If using the flask, you have your fermenter.

NOTE: If using 1/3LB DME you will use 1/3 Gallon Water - If using 1/2 LB DME use 1/2 Gallon Water. You want a starting gravity of 1.040-45.

Now what? Well, this is as basic as you get in the brewing world - outside of Mr. Beer. Bring your water to 170°F and add your malt extract - if using LME take the pot or flask off the burner to avoid scorching of your malt. Stir well to dissolve and slowly bring to a boil. Boil for 10 minutes then cool as quickly as possible below 90°F. I realize this is a bit warm, but we are generating yeast, not beer. Pitch your yeast into the sanitized container along with your wort. Allow to ferment for 12-72 hours before your scheduled brew day. You have done nothing more than make an exaggerated White Labs Vial or Wyeast pack. When ready to pitch, swirl your starter to get all of your yeast in suspension and pour into your chilled wort liquid!

MORE INFORMATION



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

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

PICTURES FROM AROUND TOWN

