



Official Newsletter of Forest City
Brewers
May Edition

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

Wednesday, June 5th, 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 83 paid members

May Meeting Notes

The May meeting was held at Prairie Street brewing and will continue to held there.

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

Then we have the Great Taste of the Midwest, which will be on August 10th. The club is taking money for tickets for this event and current ticket prices are \$70 for just fest tickets and \$100 for bus ride and event ticket. Tickets will be offered to paid members till June, then opened-up to the public.

Chaos HomeBrew fest is August 24th. FCB still has a couple spots open for brewers to donate beer and represent the club at the event. Brewer space is limited, so let us know ASAP. There will be another homebrew club competition between all clubs going, details are still TBD by Chaos.

Barrel Projects: Wee Heavy beer and Imperial Stout are currently soaking in the barrels. They have been in the barrel about 12 months and will probably require another 12 months to get a great barrel character.

'Anything That Floats' race returns to the Rock River. The race course is 1.65 miles in length and will take place Sunday, August 18th from 11:00 to 4:00

Monthly Style Table Competition

May Style Table

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

1st Lesley Davis – Black IPA
2nd Ben Barr – Imperial Red IPA
3rd Joe Coldwate – Brown IPA

Honorable Mention:

Craig Milius and Jerry Machula

May Open Table

1st Mark Davis – American Amber Ale
2nd Place Tie
Dave Benson – American Strong Ale
Jerry Machula – Scottish Wee Heavy

Honorable Mentions:

Joe Coldwate and Russ Madean

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

May - Tasters Guild will be at Olympic on
May 15th 6:30 – 9 pm.
Outdoor Patio

June Tasters Guild will be at Hairy Cow Brewery
July Tasters Guild will be at Barnstormers Distillery

UPCOMING CLUB EVENTS

Great Taste of the Midwest Tickets
Madison – August 10th

C.H.A.O.S. Homebrew Festival
When: August 24th, 2024 2 – 7 pm
Where: C.H.A.O.S. Club
2417 W Hubbard St, Chicago, IL
<https://www.facebook.com/CHAOSBrewClub>

Rock River Anything that Floats Race
When: August 20th, 2023 10 – 6 pm
Where: Rock River
Race Begins at the Auburn Street Bridge
<https://rratfr.com/>

2024 FCB CLOTHES ORDER

The clothing order is back for this year. Use the spreadsheet linked below to view all items available and to enter your items. Make sure to enter the color of each item you want and the color of the logo. Items can be paid via Cash, Check, or PayPal. All information is on the first page of the spreadsheet. All items must be pre-paid before we place the order. Since all items are custom, they are non-refundable.

<https://docs.google.com/spreadsheets/d/1Ips7jabYm6dXBp0lInz7AeR6eH7iMriYdRDoEhhkuaA/edit?usp=sharing>

We'll close the order in 4 weeks.

TASTERS GUILD



This month's Tasters guild was held at G5 Brewing, on Wednesday April 17th. It is located at 1895 Gateway Blvd., Beloit, WI, United States, Wisconsin.

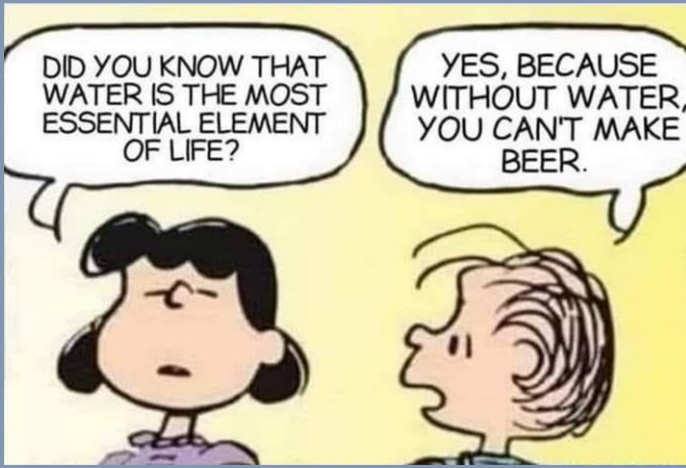
Thanks to everyone that made this a great night to gather, share some beers and share some great stories.



This month's Tasters guild will be held at Olympic Tavern (in the patio, weather permitting), on Wednesday May 15th, 6:30pm – 9pm. It is located at 2327 N Main St, Rockford, IL 61103

Zak Rotello is the general manager of the Olympic and the third generation of Rotellos to run the restaurant. He is a beer brewer himself, and offers an ever-rotating selection of beers on the 30 taps, along with draft cocktails, & wine.

Hope to see all of you there.



Upcoming Competition Styles

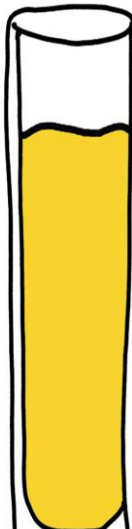
June - 5B – Kolsch – Premade kit from Farmhouse Brewing Supply

A subtle, brilliantly clear, pale beer with a delicate balance of malt, fruit, and hop character, moderate bitterness, and a well-attenuated but soft finish. Freshness makes a huge difference with this beer, as the delicate character can fade quickly with age.

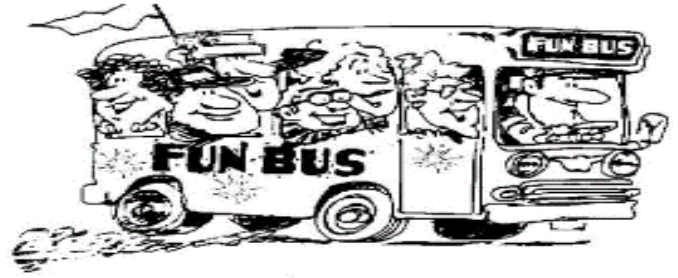
July - 10A – Weissbier

A pale, refreshing, lightly-hopped German wheat beer with high carbonation, dry finish, fluffy mouthfeel, and a distinctive banana-and-clove weizen yeast fermentation profile.

Glassware Info! Stange for Kölsch



- *Stange is the German word for "pole" or "rod"
- *Glass is 6.7 US oz. or 200mL
 - *Used for kölsch beer
- *Served in large trays called "kranz" (German for "wreath")
- *Order one in Cologne or at a brewery's "kölsch night" and your server will mark your coaster with a pencil
 - Once you finish your drink, you will be brought a new one
 - All finished? Put your coaster on top of your glass and you will get the bill



Forest City Brewers 2024 Great Taste of the Midwest Bus Trip!

The cost for a seat on the bus with entry ticket will be \$100 per member/member guest (paid via Check/Cash at club meeting). There will be a \$3 charge per ticket to offset our PayPal fees. All other purchases at the festival will be up to you. The bus is beer friendly and there is a bathroom on board.

When: Saturday, August 10th, 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: Great Taste of the Midwest, Olin Park, Madison, WI

Who: Paid 2024 Members, plus 1 guest

How Much: \$100 per member/member guest when paying with cash or check, \$103 each via PayPal

[Great Taste of the Midwest – August 10th, 2024 – Olin Park – Madison, Wisconsin](#)



Unfortunately, we are looking for a volunteer for Beer Stewards for the monthly meetings to help Kelly Javurek. Please let Scott know if you are interested.

We would like to give Beth Mehlbaum a
"Big Thank You"
for all her hard work and innovational ideas to make the beer tables and beer presentation better.

Chill Out Mr. Beer! The Cool Scoop on Cold Crashing

Ever wondered how your favorite brew gets that crystal-clear look and crisp taste? Well, it's all thanks to a nifty process called 'cold crashing'. It's like a winter vacation for your beer, and it's got nothing to do with snowboarding!

If you want your beers to have the same quality and clarity as commercial beers, cold crashing is a must. Looking at beer that has not undergone a cold crash is like looking through a foggy window on a rainy day. The beer has a murky, hazy appearance, almost like a snow globe after you've given it a good shake. The clarity that you're used to seeing in your favorite commercial beers is missing.

Now, take a sip. The taste might surprise you. Without cold crashing, the beer can have a yeasty, grainy flavor. It's like biting into a loaf of bread that's still doughy in the middle. The flavors haven't had a chance to fully settle and mature, so they're all jumbled together.

So, while skipping the cold crash might save you some time, it's clear that this step is crucial for achieving that clean, crisp beer taste and look we all love. Think of cold crashing as the beer equivalent of a quick spa retreat. It's when you rapidly lower the temperature of your finished beer before bottling, kegging, and carbonating it. This process, typically taking your beer to just above freezing, is done once the beer has hit its terminal gravity.

This frosty technique has its roots in the cold aging process of lager beer styles. But now, it's used for many ales and is a popular trick in the commercial brewing world. Why? Because not only does it give your beer that crystal-clear look, but it also reduces the aging time. So, how does cold crashing work? It's all about the science of solids and temperatures, and the star of the show is the yeast. Cold crashing triggers a survival reaction in yeast that forces them to 'flocculate' or clump together. These larger clumps fall out more quickly due to Stokes law, which says that larger particles have a higher settling velocity. It's like a yeast party where everyone clusters together and then passes out, but without the hangover! This is why you should don't confuse a cold break with cold crashing. They are two very different processes that happen at different stages of your beer making process. The cold break happens right after the boil, when you rapidly cool your wort to encourage proteins, tannins, and other solids to clump together and fall out of the solution. On the other hand, cold crashing is a post-fermentation process. It is important to understand that the cold break, removes most of the solids and grain tannins, but not all and, wort does not have yeast. So even if you do cold breaks, the cold crash is a different process that removes solids like yeasts that are present after fermentation. It also removes the remainder of proteins and tannins that may have not dropped out during the cold break. Since rapid cooling assists in the cold crash process, you can use your wort chiller to rapidly cool your beer before you refrigerate it. The faster you shock the yeast, the better they will clump together and drop out of your beer.

The length of cold crashing can vary, but most brewers go for several days. Though some suggest that it can go longer, 2-3 days is the advisable limit. Leaving it too long can lead to complications later in your process. While cold crashing will drop a lot of yeast out, you do not want to lose too much of it because you need some present for the bottle conditioning phase. It is also advisable to use a yeast with low to medium flocculation.

Aim to get your beer as close to freezing as possible, without actually freezing it. This is very important. Freezing your beer can cause a whole host of problems. The water in the beer might freeze, but the alcohol won't, leading to a concentration of flavors that can throw off the balance of your brew. Plus, the expansion that occurs during freezing can lead to burst carboys or damaged kegs. So, while cold crashing is a cool technique, remember to not get greedy. You want your beer chilled, not frozen. It's like a refreshing dip in the pool, not a plunge into the Arctic Ocean!

On a side note, be careful with your airlock during cold crashing. A one-way airlock can result in negative pressure and suck liquid into your fermenter. It's best to use a two-way airlock or some sanitized foil to avoid this problem.

So that's the cool scoop on cold crashing your beer. It's a simple, effective way to improve the clarity and taste of your beer. Cheers!