



Official Newsletter of Forest City
Brewers
October Edition

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

Wednesday, November 6th, 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!!
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.

October Meeting Notes

Tasters Guild will be at Shooters Bar and Grill in October. All these are on the FCB website calendar, Check the FCB website or Facebook for any last-minute additions to the schedule.

Pretzel City beer fest was held on September 28th. FCB was well represented by a few brewer's and was Forest City Brewer's 1st time at this event. Thanks to all that participated!!

Officer nominations for all positions were discussed with no new nominations being presented. The November meeting is where any elections will take place, so get any nominations in before that. Nominations can be done via email or in person at our next meeting. Anybody can be nominated and run for a position, but the two caveats we have are: In order to be elected to the treasurer position, you must be a current member in good standing with the club for at least three years and nominations made for treasurer must be approved by a 3/5 majority by the officers. In order to be elected to the technical director position, you must have some background/basic understanding in the technical duties required by the position. Website maintenance, setting up and running a PA system, etc.

Upcoming Competition Styles

November: Brewer's Choice – Fall Inspired Beer/Mead/Cider

December: 10% Challenge – Any style over 10%

Monthly Style Table Competition

October Style Table – 26B – Belgian Dubbel

1st Place

Lesley Davis

2nd Place

Ken Wallyn

October Open Table

1st Place

Scott Walker – Lemon Wine/Lemon Pilsner Mix

2nd Place

Joe Coldwate – Orange Zest Wheat

3rd Place

Mark Davis – Blueberry Kolsch

Honorable Mention:

Jerry Machula – European Amber

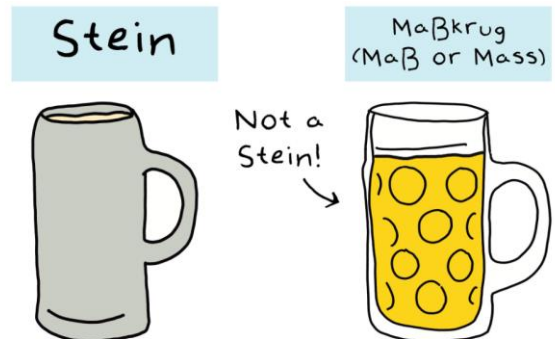
Dave Benson – Grand Cru Imperial Hefeweizen

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/>



A catchall term for traditional beer drinking vessels usually made of stone. "Stein" is the German word for stone. This word is not used in standard German to talk about beer drinkware and is mainly used by English speakers.

1 liter glass mug with dimples. Official glass of Oktoberfest.

UPCOMING EVENTS

UPCOMING TASTERS GUILD

October Tasters Guild will be at Shooters Bar and Grill
October 16, 2024
6:30 – 9 pm.

UPCOMING CLUB EVENTS



Forest City Brewers Fall 2024 Michigan City Bus Trip

When: Saturday, November 9th, 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 near Michigan City

Bus Trip - Nov 9 trip to Michigan City. Price is \$40
members / \$45 non-members. PayPal link is up for an
extra \$3 per ticket. Shoreline, Beer Church, Transient,
Burn'em Brewing, 18th Street Brewing

Holiday Party

When: December
Where: Possibly Urban or Pig Minds
More to come on this

TASTERS GUILD



This month's Tasters guild was held at 8th Ward Pub
on Wednesday September 18th. It is located at 3905
Broadway, Rockford, IL 61108



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 Shooters Bar
and Grill (Inside of Don Carter Lanes) on Wednesday
October 16th, 6:30pm – 9pm. It is located at 4007 E State
St, Rockford, IL, United States, Illinois

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](#)



Pretzel City Beer Fest 2024



Name	Style/Description	ABV
3rd Haze Of A 7 Haze Binge (Brewed by Scott Walker)	Hazy IPA (Hops: Citra, Mosaic, Azacca, & Idaho 7)	6.2%
VB&J (Brewed by Scott Walker)	Milkshake IPA with Vanilla Bean & Juniper	6.2%
815 Very Berry Pale Ale (Brewed by Dave Benson)	American Pale Ale with Berry Medley	6.0%
Autumn Harvest (Brewed by Jerry Machula)	European Amber Ale	5.8%
Firkin Richard Cranium ESB (Brewed by Mark Davis)	BJCP 11C: Strong Bitter	6.0%
Raspberry Blast Sour (Brewed by Lesley Davis)	BJCP 28B: Mixed Fermentation Sour Beer	5.8%

Scan the QR Code to find out how to become a member.



Brewing with Flaked Maize: It's Not as Corny as You Think

Let's embark on a journey into the magical world of Flaked Maize. You might be wondering, "What the heck is Flaked Maize, and why should I care?" Well, strap in, because we're about to take a deep dive into the world of this versatile ingredient, and trust me, it's going to be a-maize-ing! Flaked Maize, also known as Yellow Corn Flakes, is a go-to adjunct of many a brewmaster. This pre-gelatinized maize is a godsend for brewers as it's been processed to break down the starches, making it easier for you to use in your brewing process.

Now, let's talk about the beers that benefit from Flaked Maize. If you're a fan of lighter, more refreshing brews, then you're in luck. Flaked Maize is commonly used in various types of beers, typically making up only 10% of the total grains used. But oh boy, does it make a difference! It's like that pinch of salt in your grandma's secret cookie recipe – it's not in the foreground of the flavor profile, but just a little bit takes it from good to great.

Flaked Maize imparts a subtle corn taste to your beer, giving it a unique flavor profile. And the best part? It does this without altering the color, body, or malt flavors of your brew. It's like a stealthy flavor ninja, sneaking in and adding a kick of taste without anyone noticing. But the benefits don't stop there. Flaked Maize also helps you achieve a drier, more crisp beer. It's like a refreshing sea breeze on a hot summer day – it just makes everything better. And who doesn't love a beer that's as crisp as freshly laundered sheets?

As for how you use it, it's as easy as pie, or in this case, as easy as brewing beer. Simply add the Flaked Maize directly to the mash with the malts. No need to mill it, and you can use a single or multiple temperature infusion. A single temperature infusion is the simplest mash method where you mix your grains with hot water and maintain a steady temperature. It's like slow cooking your grandma's stew - simple, yet effective.

On the other hand, a multiple temperature infusion involves gradually increasing the temperature at different stages of the mash process. It's like a high-intensity interval workout for your beer, pushing it to its limits to extract maximum flavor and sugars. Choosing between the two depends on the complexity of the flavor you're after. It's like deciding between watching a sitcom or a drama series - both are great, it just depends on your mood.

And don't worry about the conversion time and lautering time – they'll be as normal as a family dinner without any drama. And if you're feeling adventurous, Flaked Maize can be used up to 40% as a cereal adjunct in the total grist. That's a pretty significant amount, and it can have a big impact on the flavor and characteristics of your beer. It's like adding a dash of flamboyance to a dull outfit - it can really make it pop! While that sounds great, keep in mind that it has a higher percentage of fermentable sugar. You need to account for that when determining your proportions, so your ABV doesn't turn into a runaway horse in Time Square on New Year's Eve.

But with great power comes responsibility. Just because you can use up to 40% doesn't mean you always should. It's like adding hot sauce to your meal - a little can enhance the flavor, but too much can set your mouth on fire. You need to consider the type of beer you're making, the flavor profile you're aiming for, and the balance of ingredients.

In conclusion, Flaked Maize is a valuable addition to your brewing ingredients. It's like the Swiss army knife of brewing – versatile, reliable, and always there when you need it. So why not give it a try? Your beer (and your taste buds) will thank you.

So, there you have it, folks. The lowdown on Flaked Maize. Now go forth, brew, and may your beers be as crisp and refreshing as a mountain stream. Cheers!