



Official Newsletter of Forest City
Brewers
September Edition

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

Wednesday, October 2nd, 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.

September Meeting Notes

Tasters Guild will be at 8th Ward in September. All these are on the FCB website calendar, Check the FCB website or Facebook for any last-minute additions to the schedule.

Screw City Beer Festival, was held on September 7th and well attended by Forest City Brewers', I believe everyone that went had a great time.

Pretzel City beer fest is September 28th. FCB will be represented by a few brewer's and is Forest City Brewer's 1st time at this event. Good Luck!!

Upcoming Competition Styles

October 26B – Belgian Dubbel

The Belgian-style dubbel ranges from brown to very dark in color. They have a malty sweetness and can have cocoa and caramel aromas and flavors. Hop bitterness is medium-low to medium. Yeast-generated fruity esters (especially banana) can be apparent. "Dubbel" meaning "double," this beer is still not so big in intensity as to surpass the Belgian-style quadruple that is often considered its sibling.

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

Monthly Style Table Competition

September Style Table – Vienna Lager

1st Place

Jerry Machula

2nd Place

Lesley Davis

August Open Table

1st Place

Mark Davis – Coffee Blonde

2nd Place – 2-way Tie

Joe Coldwate – Midnight Radler

Dave Benson – Biere De Garde

Honorable Mention:

Mike Bohn – Peanut Butter & Jelly Sour

Current Point Standings

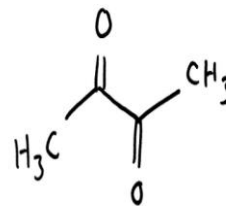
<https://forestcitybrewers.us/index.php/contest-points/>

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/>

D is for Diacetyl



Taste is of movie theatre butter popcorn or butterscotch



A natural by-product of fermentation. Yeast should reabsorb it and turn into flavorless compounds



Also can manifest itself in dirty draft line infection

UPCOMING EVENTS

UPCOMING TASTERS GUILD

September Tasters Guild will be at 8th Ward
September 18, 2024
6:30 – 9 pm.

October Tasters Guild will be at Shooters

UPCOMING CLUB EVENTS



Pretzel City Brew Fest

When: September 28th, 2024 1 – 5 pm
Where: 1 W. Spring St.
Freeport, IL 61032



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

TASTERS GUILD



August Tasters guild was held at Oasis Micro Pub on
Wednesday August 21st. It is located at 901 E State
St, Rockford, IL

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 8th Ward
Pub on Wednesday September 18th, 6:30pm – 9pm.
It is located at 3905 Broadway, Rockford, IL 61108

8th Ward Pub is a 1960's filling station converted
into a cozy, urban style pub offering a unique dining
experience by providing an open-air atmosphere in
the Summer and a warm, inviting dining experience
in the Winter.

Hope to see all of you there.

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](#)



Screw City Beer Fest 2024



Don't Use your Pasta Pot to Boil your Wort

As a budding home beer maker, you're eager to dive into the world of brewing and concoct your own delightful libations. But before you transform your kitchen into a mini brewery, it's important to understand why using your everyday kitchen pots for boiling wort might not be the best idea. Here are five reasons to consider investing in a dedicated brewing pot and possibly a burner.

1. Keep it clean: Your trusty kitchen pots have seen their fair share of culinary adventures, but using them for brewing could introduce unwanted bacteria, flavors, and residues into your wort. This can lead to off-flavors or even spoilage in your finished beer. To avoid these mishaps, it's best to have a dedicated pot for brewing that's free from any cross-contamination.

2. Size matters: Chances are, your kitchen pots aren't quite large enough to handle the volume of wort needed for a typical homebrew batch. Attempting to boil wort in a pot that's too small can result in messy boil-overs and the loss of precious ingredients. A dedicated brewing kettle with a larger capacity will give you the space you need for a more efficient and controlled boil.

3. Material world: Many kitchen pots are made from materials like aluminum or non-stick coatings that may not be suitable for brewing. Stainless steel is the gold standard for brewing kettles, as it's non-reactive, durable, and easy to clean.

4. Turn up the heat: Brewing beer requires precise temperature control during the boiling process. Your everyday kitchen pots may not distribute heat evenly, leading to hot spots and potential scorching of the wort. A dedicated brewing kettle is designed to provide better temperature control and even heat distribution, ensuring your beer turns out just right.

5. Preserve your pots: Boiling wort for beer making can take a toll on your kitchen pots, causing discoloration, warping, or other damage over time. By using a dedicated brewing kettle, you'll help preserve the lifespan of your kitchen pots for their intended purpose – whipping up delicious meals.

If you're convinced about upgrading, there are a few important details before you invest in a dedicated pot. An 8-gallon brew pot is standard for beer kits. They can suffice if you are working in your kitchen but there are safety concerns. When considering what works best for you, make sure you and your stove can handle the weight. This is why pots are also available with ports. Ported pots allow you to transfer your wort without having to move them.

If you have an electric stove, an 8-gallon pot will not work. You will need to also purchase a dedicated burner. Five gallons of water weighs about 41 pounds. With the weight of the pot and ingredients, it could approach 50 pounds, which is also the weight limit for an electric range top. Gas ranges can handle over 100 lbs. but aside from the weight, you also have to consider size. 8-gallon pots might extend beyond the range and pose a risk. You also want to make sure you have ample ventilation. Safety is paramount and an accident with hot wort can easily send you to the burn unit. If you buy anything larger than an 8-gallon pot, a dedicated burner and an adequate space are not optional.

If you are a dedicated beer maker or plan to be one, proper equipment will keep you safe and lower the risk of contamination. Losing two batches from kitchen bacteria is the cost of a brew pot. Regarding safety, you cannot put a price tag on avoiding a trip to the ER. In a nutshell, using a dedicated brewing kettle for boiling wort is essential for maintaining cleanliness, ensuring proper temperature control and preserving the quality of your finished beer. Investing in the right equipment is key to fully enjoy the art of home brewing.

Cheers to that!