



# Official Newsletter of Forest City Brewers April Edition

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

Wednesday, May 7th, 2025 @ 7:00 PM

## Beer Trivia Question

Which lesser-known polysaccharide, derived from red algae, is sometimes added before cold crashing to help clarify beer by binding with haze-forming particles?

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

## HOW TO CONTACT FOREST CITY BREWERS

[Homepage: Forest City Brewers](#)

[forestcitybrewers@gmail.com](mailto: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 62 members have paid their dues!!!!**

## April Meeting Notes

President, Scott Walker, started off the meeting welcoming everyone. Membership payments are accepted at the meeting or by visiting the FCB website. We welcome two new members – Scott and Allen. Welcome to the club!!!!

Next, we talked about the past / upcoming events for the Forest City Brewers.  
Big Brew this year will be held at Urban Forest on May 3<sup>rd</sup>. Alex / Heath will provide the water supply and 110V for power. Please let the club know if you plan on attending and firing up your kettle and brew a beer.  
A bus trip is scheduled for June 7th to the Quad Cities, Tickets are on sale now.

We also had show and tell during the meeting. Dave Benson provided show & tell with a "MOREBEER!" Plastic Reusable bottle holding 2.1 gallons found here: [KegLand Oxobar Mono PET Keg | Plastic Reusable Bottle | Cary Handle & Reusable Screw Cap Included | 2.1 Gallons | 8L | MoreBeer](#)

Scott Walker provided us a look at a double -ended ball lock coupler, and can be found here: [Double Ended Ball Lock Keg Post Jumper | Liquid to Liquid | MoreBeer](#)

Mark Davis provided a spunding valve and can found here: [SPUNDit 3.0 Jellyfish Spunding Valve](#)

## Monthly Style Table Competition

### April Style Table – 18A – Blonde Ale

#### **1<sup>st</sup> Place**

Lesley Davis

#### **2<sup>nd</sup> Place**

Dave Benson

#### **3<sup>rd</sup> Place**

Mike Schandelmeier

Honorable Mention:

Scott Walker

Mike Bohn

### April Open Table

#### **1<sup>st</sup> Place**

Mark Davis– PB Cup Stout

#### **2<sup>nd</sup> Place**

Jerry Machula– Marzen

#### **3<sup>rd</sup> Place**

Joe Coldwater – American IPA

Dave Benson – Fruit Beer

### 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

May: 25A – Belgian Blond Ale

June: 21A – West Coast 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 Sour Beer

August: S.M.A.S.H. Beer (Single Malt, Single Hop) Malt & Hop type must be specified when entering.

September: Fruit Beer Challenge – Any base beer with fruit. Fruit(s) must be specified when entering.

## UPCOMING EVENTS

### UPCOMING TASTERS GUILD

Aprils Tasters Guild will be at Pig Minds

April 16<sup>th</sup>, 2025 5:30 – 8 pm

May – Victory PickleBall

June – Olympic Tavern

### UPCOMING CLUB EVENTS



#### **Celebrate the 28th annual Big Brew**

When: May 3rd – Urban Forest Brewery 10AM – 3 PM

Brewery will supply water source and 110V power.

Looking for Forest City Brewer's to sign-up and show the public how home brewing is done!!



#### **Forest City Brewers Spring 2025 Quad Cities Bus Tri**

When: Saturday, June 7th, 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)

#### **C.H.A.O.S. Homebrew Festival**

When: August 23rd, 2025 2 – 7 pm

Where: C.H.A.O.S. Club

2417 W Hubbard St, Chicago, IL

## TASTERS GUILD



February's Tasters guild was held at G5 Brewing Company . It is located at 1895 Gateway Blvd., Beloit, WI, United States, 53511.

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 Pig Minds Brewing Company on Wednesday April 16th, pm – 8pm. It is located at 4080 Steele Dr., Machesney Park, IL 61115

In their 12th year of existence, they proudly boast of being America's first vegan brewery! Showcasing a solid lineup of core brews such as Southy Bitch Slap, Sweep the Leg, and Happidaze. Along with delicious seasonal varieties and heavy hitters from our barrel-aged beer program.

### **And the Answer Is...**

**Carrageenan.** Often used in the form of Irish moss during the boil, carrageenan helps coagulate proteins that might otherwise contribute to haze, aiding in clarity when cold crashing later.



## 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 \(Link\)](#)



## Great Taste of the Midwest



### Forest City Brewers 2025 Great Taste of the Midwest Bus Trip!

Once again, we'll be chartering a bus as a club and heading up the Great Taste Of The Midwest Beer Fest in Madison, the Mecca of Beer. Tickets will be \$70, same as last year.

Bus trip wise, some small changes to pricing and ticket quantity. The club will be pre-buying less event tickets this year, 50, instead of 68. **Don't wait to sign up!** A small price increase for a seat on the bus, \$35 club members, \$45 non-club members. Last year was \$30/\$40, so a \$5 increase. The biggest change is we will NOT be allowing members to bring 1 guest at the club member rate. We encourage guests to sign up for a yearly club membership, \$35, in order to save \$10 for the bus. The membership will give you [discounts](#) at local establishments and discounts on our other bus trips throughout the year. So the extra \$25 for the membership will pay for itself quickly

We will have two separate pickup/dropoff locations, 1 in central Rockford, and 1 in South Beloit.

Ticket sales will be open to the general public after the next club meeting, **Thursday, May 8**

PayPal Link:

<https://forestcitybrewers.us/index.php/2025/04/04/6567/>

**When:** Saturday, August 9th, 10am to 10pm (times subject to change, but plan on being gone all day)

**Where:** Great Taste of the Midwest, Olin Park, Madison, WI

**Who:** Paid 2025 Members

**How Much:**

\$105 per **Member** when paying with cash or check, \$108 each via PayPal

\$115 per **Non-Member** when paying with cash or check, \$118 each via PayPal

# The Hidden Life of Your Beer: What's Really Going On in the Cold

You've brewed, fermented, dry-hopped, maybe even whispered sweet nothings to your fermenter. Now it's time to cold crash. Or... is it?

Cold crashing—dropping the temperature of your beer to near-freezing after fermentation—is one of those steps that's become almost standard. It's supposed to help clear your beer, drop out the haze, and leave you with a prettier pour. But depending on who you ask, it's either a must-do or a waste of fridge space.

So what's really going on in there? And does the cold crash actually make a difference?

## What Cold Crashing Can Do

- Clarify your beer. Yeast, proteins, hop particles—all those floaty bits settle out faster at lower temps.
- Reduce sediment in the bottle or keg. Especially nice if you're bottling straight from the fermenter.
- Improve stability. Some brewers claim it reduces off-flavors or helps avoid chill haze.

## But Does It Always Help?

Not necessarily. Some styles aren't meant to be clear (hello, hazy IPA). Others may benefit more from extended conditioning or fining agents. And if you're kegging and filtering anyway, do you even need to cold crash?

Also, there's the oxygen risk: if you cold crash without a sealed fermenter, pulling temperatures down can create a vacuum and suck in air—not great for your fresh hop aroma.

## Homebrewer Hurdles

Not everyone has a fermentation chamber. If you're fermenting in a closet, cold crashing means rearranging your whole fridge or hoping your garage hits the right temp.

And still, many swear by it. For some, it's the secret sauce to that crystal-clear pilsner. For others, it's just one more step to skip in pursuit of drinkable beer.

Cheers and happy brewing!!!!

