



Official Newsletter of Forest City Brewers March Edition

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

Wednesday, April 2nd, 2025 @ 7:00 PM

Beer Trivia Question

Which famous historical figure is believed to have brewed small batches of beer at home and even wrote a recipe that included molasses?

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

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.

NOW TAKING 2025 MEMBERSHIP DUES!

\$35 – SINGLE // \$50-CO-HABITATION

Currently 59 members have paid their dues!!!!

March Meeting Notes

President, Scott Walker, started off the meeting welcoming everyone. He reminded all members that 2025 memberships can be renewed. Membership payments are accepted at the meeting or by visiting the FCB website. Scott explained the styles for the 2025 monthly competitions. Please see this newsletter and the FCB website for the monthly categories. Styles were based on the 2021 BJCP guidelines and were chosen by the survey respondents.

Next, we talked about the past / upcoming events for the Forest City Brewers. Kudos to Jerry Machula and Mark & Lesley Davis for braving the cold and for joining 40 other homebrewers to provide some great beers for everyone to enjoy. It was great to see fellow FCB members supporting this beer festival in Jainesville.

A bus trip is scheduled for April 5th to the Quad Cities, Tickets are on sale now. Big Brew this year will be held at Urban Forest on May 3rd. 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.

Monthly Style Table Competition

March Style Table – 15A – Irish Red Ale

1st Place

Ben Barr, Mike Bohn, Lesley Davis, Scott Walker

2nd Place

Mike Sears

3rd Place

Andy Swindel

March Open Table

1st Place

Russ Madeen– German Pils

2nd Place

John Majchrowitz – Munich Helles

3rd Place

Ryan Bermann – PB Oatmeal Stout

Dave Benson – American Pale Ale

Honorable Mention:

Jerry Machula – Belgain Double

Mark Davis – American Lager

Joe Coldwate – American Amber Ale

Josh Bent – Russian Imperial Stout

Mike Sears – Oatmeal Stout

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

April: 18A – Blonde Ale

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)

UPCOMING EVENTS

UPCOMING TASTERS GUILD

March Tasters Guild will be at G5 Brewing Company

March 19th, 2025

6:30 – 9 pm

April – Pig Minds

May – Victory PickleBall

UPCOMING CLUB EVENTS



Forest City Brewers Spring 2025 Quad Cities Bus Trip

[\(12\) Spring Bus Trip - Quad Cities | Facebook](#)

When: Saturday, April 5th, 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)



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!!

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 Lucha Cantina. It is located at 1641 N Alpine Rd, Rockford, IL, United States, 61107. After a bit of time since we last visited Lucha Cantina, it is always a great place for food and drinks.

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 G5 Brewing Company on Wednesday March 19th, 6pm – 9pm. It is located at 1895 Gateway Blvd., Beloit, WI, United States, 53511

Enjoy the panoramic landscape from the highest point in Beloit at G5 Brewing Company. In addition to beer, they offer a full bar and gourmet pub food. Their outdoor patio is the perfect place to relax in summer.

And the Answer Is...

George Washington. The first U.S. president was known to enjoy beer and even recorded a homebrew recipe in his personal notebook. His recipe for "Small Beer" included molasses as a key fermentable ingredient, reflecting the brewing practices of colonial America.

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 \(Link\)](#)



Just Plain Information



Types of Guinness Blends



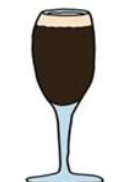
Half & Half
Guinness &
Lager or
Guinness &
UK Pale Ale*



Snakebite
Guinness
& Cider



Blacksmith
Guinness &
Smithwick's
Irish Red



Black Velvet
Guinness &
Champagne



Gonster
Guinness &
Monster



Guinness & Black
Guinness &
Blackcurrant



Black Castle
Guinness &
Newcastle



Black
O'Lantern
Guinness &

Irish Moss: The Secret Ingredient for a Crystal-Clear Brew

If you're a beer enthusiast, you've probably heard of Irish Moss. If not, don't worry, you're about to get schooled on this magical ingredient that can take your homebrew from cloudy to clear faster than you can say "Sláinte!" Despite its name, Irish Moss isn't a moss at all. It's a seaweed, and it's not even exclusive to Ireland. This seaweed also goes by the scientific name *Chondrus crispus* and is actually a type of red algae native to the cool, rocky shores of the Atlantic coasts of Europe and North America. So, it's more of a world traveler than a homebody. So, while we can't pinpoint an exact date for the first use of Irish Moss in beer making, we can safely say that it's been a part of the brewing process for at least a couple of centuries. And given its effectiveness in clarifying beer, it's likely to remain a staple in the brewing process for many more centuries to come.

Now, let's get a bit science-y. The magic of Irish Moss lies in its rich source of carrageenan. This is a type of polysaccharide that has a knack for attracting proteins and other fine particles in your beer. When you add Irish Moss to the boil, the heat causes the carrageenan to become negatively charged. Meanwhile, the proteins and other particles in your beer are positively charged. And as we all know, opposites attract. So, the negatively charged carrageenan latches onto the positively charged particles, forming larger clumps that then sink to the bottom of your brew kettle. It's like a microscopic game of 'Capture the Flag', with the carrageenan capturing the proteins and dragging them down. This process, known as flocculation, results in a clearer beer as the unwanted particles are removed from the liquid. It's like having a tiny cleanup crew in your beer, tidying up the place and making it look presentable. This seaweed is typically added in the last 5-20 minutes of the boil. It's like the cleanup hitter in baseball, coming in late in the game to knock it out of the park. Its job? To make your beer as clear as a summer's day in Dublin. How does it do this? Well, Irish Moss is a little like a social butterfly at a party. It helps smaller particles in your beer to attach to each other, creating larger particles that then precipitate from your beer more efficiently and swiftly. It's like a beer matchmaker, bringing together lonely particles to form a more solid union.

For a 5-gallon batch of beer, you'll need about 1 teaspoon of Irish Moss. You can add more if you like, but remember, moderation is key. You wouldn't want your beer to end up looking like a clumpy snow globe, would you? If you were to go overboard and add too much Irish Moss, you might end up with an excess of these clumps. Instead of sinking to the bottom, some of these clumps might remain suspended in your beer, giving it a cloudy, snow globe-like appearance.

So, while a snow globe might be a charming holiday decoration, it's not exactly the look you're going for in your beer. Unless, of course, you're trying to brew a new type of Christmas ale, in which case, carry on!

Now for the twenty-thousand-dollar question, "Does Irish Moss affect the flavor profile and mouthfeel of my beer?" The answer is a resounding "No!" and it is because of how it is used. It's a clarifier, not an ingredient because it drops out of your beer. Its job is to create a more solid yeast cake that results in a clear, well-poured beer.

Like most things, there are exceptions and instances where you will not want to use it. If you're brewing a wheat beer or other styles where a hazy appearance is part of the charm, then you might want to give Irish Moss a miss. Why, you ask? Well, wheat beers derive their signature hazy appearance from proteins and yeast that remain suspended in the beer. If you add Irish Moss, it'll do its job a little too well and clear out these elements, leaving you with a beer that's as clear as a lager but as confused as a chameleon in a bag of Skittles.

So, in the world of beer brewing, Irish Moss is like a black tie - perfect for formal occasions but completely out of place at a casual beach party. Use it wisely, and you'll be rewarded with a beer that's as clear as the intentions of a dog eyeing your dinner plate.

In conclusion, Irish Moss is a secret ingredient to a crystal-clear brew. It's a natural, time-proven method that will surely impress with the clarity of your beers. So, add Irish Moss to your shopping list today and take your beer brewing to the next level. And remember, a clear beer is a happy beer!