



Official Newsletter of Forest City Brewers July Edition

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

Wednesday, August 6th, 2025 @ 7:00 PM

Beer Trivia Question

Which pioneering 19th-century brewery famously used mash hopping in its original recipe, contributing to the delicate herbal bitterness of the first pale lager?

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.

Currently 73 members have paid their dues!!!!!!

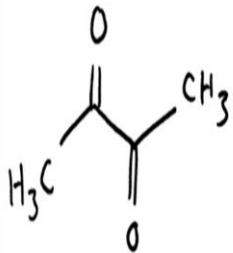
July Meeting Notes

President, Scott Walker, started off the meeting welcoming everyone. We Welcome all new members to the club!!!!
Next, we talked about the past / upcoming events for the Forest City Brewers. There are upcoming beer events such as CHAOS in Chicago (August 23rd), Screw City (Rockford September 6th) and Pretzel City (Freeport July 27th). We are looking for brewers to sign-up to participate and provide 5 gallons of beer to share. Please see an Officer to sign-up as well as sign-up sheets at the meetings.

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

Monthly Style Table Competition

July Style Table – 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

1st Place

Scott Walker

2nd Place

Dave Benson

3rd Place

Lesley Davis

Honorable Mention

Craig Milius

July Open Table

1st Place

Eric Javurek – Hazy IPA

Ryan Bergmann – Blonde Coffee Stout

2nd Place

Jerry Machula – Irish Red Ale

Scott Walker – Chocolate PB Porter

3rd Place

George Tauscher – Kolsch

Honorable Mention

Mark Davis & Dave Benson

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

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.

October: 6A – Märzen

UPCOMING EVENTS

UPCOMING TASTERS GUILD

July Tasters Guild will be at Hairy Cow
July 23rd, 2025 5:30 – 9 pm
August – Barnstormers

UPCOMING CLUB EVENTS

Forest City Brewers – Great Taste of the Midwest

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

Pick-up Locations:

Rockford Pickup (10:15am) / Dropoff (8:30pm): 5909 E
State St, Rockford, IL 61108 (Old K-Mart Parking Lot)

South Beloit Pickup (10:45am) / Dropoff (7:30pm):
15766 Manchester Rd, South Beloit, IL 61080 (Fast
Fuel)

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

[CHAOS 2025 Summer BrewBQ](#)



Screw City Beer Festival

When: September 6th, 2025 12 – 4 pm

Where: River Front Lot @ Riverview Ice House
200 North Water Street Rockford, IL 61107

Looking for interested Brewer's to sign-up to bring a
beer to serve

[Screw City Beer Festival](#)



Pretzel City Brew Fest

When: September 27th, 2025 1 – 5 pm

Where: 1 W. Spring St.
Freeport, IL 61032

Looking for interested Brewer's to sign-up to bring a
beer to serve

TASTERS GUILD



June's Tasters guild was held at Olympic Tavern,
2327 N Main St, Rockford, IL 61103, United States.
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 Hairy Cow
Brewing Company on Wednesday July 23rd, 6 pm –
9pm. It is located at 450 E Blackhawk Dr, Byron, IL
61010 United States. Jon Lambert is the Head
Brewer along with Alex Ortiz assisting. Let's all
show-up and show our support!!

And the Answer Is...

**Pilsner Urquell, founded in 1842 in Plzeň,
Bohemia, used mash hopping with Saaz hops
to craft the world's first pale lager. The
technique helped impart its hallmark soft,
herbal bitterness.**

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

[Welders Supply Rockford Map Location \(Link\)](#)

We have another new FCB **DISCOUNT** being offered by Famous Dave's located 3303 N Perryville Rd, Rockford, IL 61114 815-636-0300. We are being offered \$5 off your meal. Please stop by with the family and enjoy some good food.



<https://jtlambert.smugmug.com/Private/Home-Brew-Equipment-for-sale>

MAKE AWARD WINNING BREWS!!!

A FCB member is looking to rehome his 220v electric Homebrew system. Included in this sale is the cart and all the vessels, the pumps, camlock fittings and hoses, wort chiller, RMS tub, control panel, 220v elements and many more items. It even includes the evaporation hood and vent fan!!! So, if you're looking to have an award winning system that is ready to brew your next awarding winning brew, Contact Jon by texting or calling him at 815-494-5261.

If you would like to post any items for sale, please contact the FCB Secretary to list your items.

Upcoming Beer Contests



Urban Forest Craft Brewing Annual Homebrew Competition

When: August 13th, 2025 6 – 9 pm

Where: Urban Forest

6551 E Riverside Blvd Suite #112, Rockford, IL

Brewers Choice: Receives \$100 gift card to Urban Forest, custom tap handle trophy, and the winning entry will be scaled up, brewed and put on tap.

Peoples Choice: Receives a \$50 gift card to Urban Forest and a custom tap handle.



Oktoberfest Home Brew Competition

When: September 23rd

Where: G5 Brewing

1895 Gateway Blvd, Beloit, WI 53511

Please submit Google form by August 27th, 2025
Please submit 32oz of beer to G5 by September 23rd
Judging will take place September 25th and winners will be announced during Oktoberfest September 27th.

[G5 Oktoberfest Google Form](#)

Thirteenth Annual Badger Brew-off

When: November 4th, 2025

Where: Madison Homebrewers and Tasters Guild (MHTG)

Two 12 oz / 333 ml or larger bottles of beer

The entry fee of \$7 / entrant

Entries must be registered online at:

<http://www.badgerbrewoff.org>

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.

Cold Crashing - Do you bother?