



Official Newsletter of Forest City Brewers June Edition

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

Wednesday, July 9th, 2025 @ 7:00 PM

Beer Trivia Question

What compound found in oak is responsible for adding structure and a slight drying sensation to barrel-aged beers?

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 70 members have paid their dues!!!!

June 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. Unfortunately, the Quad Cities bus trip was cancelled. Anyone that paid for this trip, please talk to Jerry about a refund.

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.

Let's Debunk Beer Myths!



Myth: Beer Gives You a "Beer Belly"

Facts:

Beer will not give you a beer belly when imbibed in moderation- what will expand your waistline is excess calories. In a study from the Czech Republic of 2000 beer drinkers, they discovered there was no direct link between drinking beer responsibly and an expanding waistline.

Monthly Style Table Competition

June Style Table – 21A – American IPA

1st Place

Scott Walker

2nd Place

Dave Benson

3rd Place

Mark Schandelmeier

Honorable Mention

Lesley Davis, Mike Bohn

June Open Table

1st Place

Mark Davis – Strawberry Milkshake IPA

2nd Place

Jerry Machula – American Wheat

3rd Place

Dave Benson – Imperial Lemon Ale

Ken Wallyn – Peach/Mango American Wheat

Honorable Mention

Mark Schandelmeier– Strawberry Milkshake Blonde

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

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.

October: 6A – Märzen

UPCOMING EVENTS

UPCOMING TASTERS GUILD

June Tasters Guild will be at Olympic Tavern
June 18th, 2025 5:30 – 8 pm
July – Hairy Cow

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

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

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

Where Should You Drink Beer In Chicago?

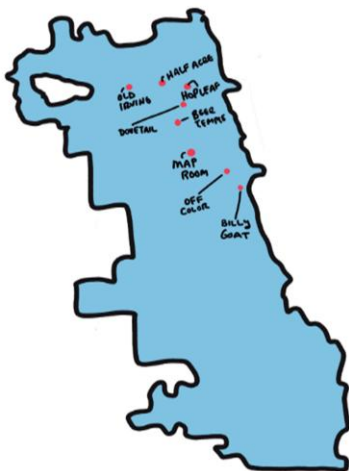
Map Room-
Old School
Institution

Dovetail-
Excellent
Lagers

Hopleaf- The
GOAT of
beer bars

Beer Temple-
Another
Classic

Half Acre-
Daisy. Cutter.



Original Billy
Goat Tavern-
Freshest
Old Style
On Draft

Old Irving-
Great Range
Of Beer Styles
& Good Food

Off Color
Mousetrap-
Great Vibe &
Unique Brews

TASTERS GUILD



May's Tasters guild was held at Victory Pickleball. It is located at 7003 N Alpine Rd, Loves Park, IL 61111, 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 Olympic Tavern on Wednesday May 18th, 6 pm – 9pm. It is located at 2327 N Main St, Rockford, IL 61103, United States.

The Olympic Tavern was founded in 1945 by Anthony Rotello. Originally serving local businessmen and factory workers a burger and a beer, The Olympic Tavern quickly grew into a full service restaurant and bar.

Olympic offers an ever-rotating selection of their beers on the 30 taps at the Olympic Tavern, along with draft cocktails, and wine.

And..... Wednesday night is trivia nite!!

And the Answer Is...

Tannins. Tannins, naturally present in oak, contribute to the mouthfeel and perceived dryness of barrel-aged beers, balancing sweetness and enhancing complexity.

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!

Update – 14 tickets left!!!

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

If You're Not Using Yeast Energizer?

People like to say that little things mean a lot, because sometimes they really do. When you are preparing a batch of wort or must, small details can matter most for your yeast to transform them into exceptional wines and beers. This is clearly the case with yeast energizer. Fermenting with yeast energizer can dramatically improve your ferment. Of course, there are some who would argue that beer and winemakers in the past did not have it at their disposal so why use them now? However, consider how much the quality of wine and beer have improved even in the last few decades. Yeast energizer is one of the reasons. This article will discuss the role of yeast energizer in fermentation and why you should consider incorporating it into your process if you don't already.

Yeast energizer is a combination of nutrients and vitamins that provide your yeast with an optimal environment for growth and activity. Yeast energizer contains a blend of essential nutrients such as nitrogen, phosphorus, magnesium, zinc, and other essential vitamins, like B-complex vitamins. The nitrogen in the yeast energizer is particularly important as it is a major component of yeast cells and helps to provide the energy needed for cell growth and activity. The other minerals and vitamins provide additional nutrients and protection that can help yeast to grow faster and more efficiently. Without yeast energizer, the fermentation process can be slower and more difficult. Without the essential nutrients and vitamins, the yeast cells may not grow and reproduce as quickly, resulting in a slower fermentation process. This can also lead to a higher risk of infection and contamination as the yeast cells may not have the necessary nutrients to protect themselves from outside sources.

Here's a short list of compounds and vitamins and what they do.

Nitrogen: Yeast need nitrogen to produce amino acids and proteins, which are essential for cell growth and reproduction.

Phosphorus: Phosphorus is used by yeast to produce energy and to create new cell walls.

Magnesium: Magnesium helps yeast to produce enzymes, which are needed for fermentation.

Zinc: Zinc helps yeast to produce alcohol and carbon dioxide.

B-Complex Vitamins: B-complex vitamins are essential for yeast to break down carbohydrates.

Including yeast energizer helps to facilitate a more consistent and predictable fermentation. By providing the yeast with all the necessary nutrients, the fermentation process is more likely to happen in a timely manner and will produce a consistent and predictable result. It also helps increase their number which is most important at the end of your ferment. As alcohol levels increase, yeast process less and less sugar. Yeast energizer can make all the difference in helping your yeast reach the finish line and clearing your batch. You need high populations to complete the job.

Yeast energizer also helps to reduce the risk of infection and contamination, as the nutrients and vitamins provide a healthier and more balanced environment for the yeast cells. By doing so, the fermentation process is more likely to be more stable. As such, yeast energizer is essential in the beer and winemaking process and should be used to ensure the highest quality of fermentation. Yeast is an organism that defies the proverb "what does not kill you makes you stronger." Stress is bad because it can lead to stuck fermentation, off flavors and aromas and even spoilage.

Energizers are inexpensive and easy to use. You can choose from various yeast energizers for your ferment. A little TLC goes a long way. Your yeast will be happy and give you better beer and wine. Good luck!