



Official Newsletter of Forest City Brewers May Edition

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

Wednesday, June 4th, 2025 @ 7:00 PM

Beer Trivia Question

Which U.S. state is most famous for producing the majority of the nation's fresh hops used in wet-hopped 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 65 members have paid their dues!!!!

May 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 all new members to the club!!!!

Next, we talked about the past / upcoming events for the Forest City Brewers.
Big Brew this year was held at Urban Forest on May 3rd. Thank you to Alex / Heath for your great hospitality. And thanks to all the brewers that shared their experience and equipment.

We had a new member, Paul Page tell us about his distilling experience and the even provided a sample of some Irish Whiskey. Thank you, Paul, for the discussion.

We sampled and discussed the two-barrel projects, one being a Wee Heavy and a Imperial Stout. It was decided to let them age a few more months.

Monthly Style Table Competition

May Style Table – 25A – Belgian Blonde Ale

1st Place

Scott Walker

2nd Place

Lesley Davis, Ryan Bergmann

3rd Place

Mike Bohn

May Open Table

1st Place

Jerry Machula– Munich Dunkel

2nd Place

Mark Davis– Mexican Lager

3rd Place

Ryan Bergmann – Peach Wheat

Honorable Mention

Dave Benson – Grand Cru Blonde Ale
w/orange & coriander

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

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.

October: 6A – Märzen

November: Brewer's Choice – Cider or Mead

UPCOMING EVENTS

UPCOMING TASTERS GUILD

May Tasters Guild will be at Victory PickleBall

May 21st, 2025 5:30 – 8 pm

June – Olympic Tavern

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

2024 Top 10 Hops Grown
in the United States By Acreage



Citra



CTZ*



Mosaic



Simcoe



Cascade



Centennial



HBC 682



Amarillo



Helios



Chinook

The top 10 hops
represent 72% of
all hops grown in
the United States!

TASTERS GUILD



April's Tasters guild was held at Pig Minds Brewing Company. It is located at 4080 Steele Drive, Machesney Park, IL 61115

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 Victory Pickleball on Wednesday May 21st, 6 pm – 9pm. It is located at 7003 N Alpine Rd, Loves Park, IL 61111, United States.

You'll find a tap wall boasting an impressive selection of 30 unique beers and wines on tap. They are passionate about craft brewing and have carefully curated a collection that includes a diverse range of flavors and styles.

And the Answer Is...

Washington. The Yakima Valley in Washington state produces around 70–75% of the hops grown in the United States, making it a prime source for fresh hops during harvest season.

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

How to Make Whirlpool Hop Additions Like a Pro

Whirlpool hop additions are an excellent way to add depth, complexity, and aroma to your brews. In this blog, we'll explain what makes whirlpool hop additions so great, when to use them, how long to whirlpool, and provide step-by-step instructions so you can make the perfect whirlpool hop addition for your homebrew.

What is a Whirlpool Hop Addition?

Whirlpool hopping is a method of hopping that adds flavor and aroma without adding any bitterness. It involves creating a vortex or "whirlpool" in the boiling wort and then adding hops directly into the center of the vortex without allowing them to steep. By doing this, all of the essential oils from the hops are extracted quickly while minimizing their contact with heat. This helps preserve their aromatic qualities while still providing some subtle bitterness.

When Should You Make Whirlpool Hop Additions?

Whirlpool hop additions should be made after the boil and while you are cooling the wort. The ideal temperature range for whirlpooling is between 170°F (77°C) and 190°F (88°C). Once you reach this temperature range it's time to add your hops and begin stirring or recirculating your wort in order to create a strong whirlpool effect. Cooling is paused during this time period and will restart once the whirlpool is complete.

The amount of time you should spend whirlpooling depends on your recipe and desired hop character. Generally speaking though, most brewers recommend keeping the wort at whirlpool temperatures for 10-20 minutes before cooling down. This will allow enough time for all of the essential oils from your hops to be extracted without imparting too much bitterness or astringency from over-extraction.

What Type of Beers Benefit from Whirlpool Hop Additions?

Whirlpool hop additions work best with beers that have subtle flavors like pale ales, lagers, pilsners, Kolschs, etc. These types of beers benefit greatly from increased levels of hop aroma without adding too much bitterness or astringency which can easily overpower more delicate malt characters.

Additionally, they can also be used in IPAs & Double IPAs as well as other hoppy styles where brewers want more aromatic complexity without adding extra bitterness from late hop additions during fermentation or dry hopping post fermentation. One of the most popular styles for this is the Hazy IPA which requires a substantial amount of hops during whirlpool to elicit a strong aroma.

How To Make A Whirlpool With Homebrew Equipment

Making a whirlpool is fairly simple if you have access to homebrew equipment such as kettles with recirculation ports or pumps with flow control valves in them. A simple controlled stir with your brew paddle is the simplest way to get a whirlpool going – people have used attachments to drills as well. However you get the liquid whirlpooling, you can benefit from these aromatic hop additions.

All you need to do is start whirlpooling once it reaches its desired temperature range (170°F - 190°F). This will help create a strong vortex effect within your kettle that will help extract all of those delicious essential oils from your hops while minimizing heat contact time! Once you're done recirculating/stirring simply let it sit at these temperatures for 10-20 minutes before cooling down and transferring it into the fermenter.

If done correctly, whirlpool hops can give beer an amazing depth of flavor and aroma that would otherwise not be possible using traditional techniques such as dry hopping post fermentation or late hop additions during fermentation. By understanding when & how long to perform these techniques, brewers can get great results every time. So don't be afraid, grab some hops, stir your wort & give it a try today. Happy brewing!