



Official Newsletter of Forest City
Brewers
November Edition

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

Wednesday, December 3rd, 2025 @ 7:00 PM

Beer Trivia Question

A "howler" is a 32-ounce container that holds approximately two pints of beer. The name "howler" is a portmanteau of what two words?

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.

November 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 Fondy Beer Fest (Fond Du Lac, WI) and FCB Winter/Holiday Party and Dinner.

Officer nominations for all positions were discussed with no new nominations being presented. Current Officers will remain in office.

Officer Elections

- President: Scott Walker (3rd Term)
- Vice President: Lesley Davis (3rd Term)
- Treasurer: Jerry Machula (7th Term)
- Technical Director: Ryan Petty (4th Term)
- Secretary: Mark Davis (4th Term)
- Beer Stewards: Hazel & Ryan Bergmann

All the officers volunteer their time to make the club run, so if you've ever been to an event or meeting and enjoyed your time, make sure to thank them and buy them a beer the next time you run into them.



Monthly Style Table Competition

November Style Table – Brewer's Choice Cider or Mead

1st Place

Lesley Davis – Sweet Dark Cherry Mead

2nd Place - TIE

Mike Bohn – Oaked Mead with Mosaic hops

Noah Hancock – Black Lotus Mead

Honorable Mention

Mike Sears – Cider

Scott Walker – Cider

Dave Benson – Cider

Mark Schandelmeier – Strawberry Mead

Jerry Machula – Strawberry Mead

October Open Table

1st Place

Mark Davis – Guinness clone

2nd Place

Ken Wallyn – Orange Belgian Dubbel

3rd Place

Dave Benson – Hazy IPA

Honorable Mention

Jerry Machula – Kolsch

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

December: Brewer's Choice – Stout

January 2026: 33A – Wood Aged Beer

UPCOMING EVENTS

UPCOMING TASTERS' GUILD

November Tasters Guild will be at
Pig Minds
November 19th, 2025 6 – 9 pm

UPCOMING CLUB EVENTS

Winter/Holiday Party

When: January 17th 3pm – 8p

Where: Shooters Tap room 4007 E State St,
Rockford, IL

As always, the club will be purchasing all the food for the main course, but members are encouraged (not required) to bring a side dish to pass. The main dish is still TBD, but we'll be ordering from the Shooter's kitchen.

Homebrew and commercial beer are welcomed and encouraged to bring to share. Shooters also has a full bar and extensive tap list as well. This is a paid members only event, plus 1 guest.



Fondy Brewfest 2026

When: February 7th, 2026 4 – 7:30 pm

Where: Fond du Lac County Fairgrounds-Expo Center
520 Fond du Lac Avenue
Fond du Lac, WI 54935

Looking for interested Brewer's to sign-up to bring a beer to serve, **please RSVP by November 26th.**

And, this year again, we've themed it... for 2026, in celebration of our country's 250th birthday, the theme is "Red White & Brews!" Expect to see folks sporting patriotic gear and an Uncle Sam or Betsy Ross in the crowd.

Brewers for this event will be provided \$50 to offset the hotel cost. The hotel in Fond du Lac of choice is Hotel Retlaw and in the past has provided a discount, just mention you are a brewer for Fondy Brew Fest.

[FONDY BREW FEST 2026](#)

TASTERS GUILD



September's Tasters guild was held at The Olympic Tavern - 2327 N. Main St., Rockford, 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 Pig Minds Brewing on Wednesday November 19th, 6 pm – 9pm. It is located at 4080 Steele Dr, Machesney Park, IL, United States, 61115 if you haven't been out here, please come on out!

And the Answer Is...

Half growler

Club News

NEW FOREST CITY DISCOUNTS

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 \(Link\)](#)

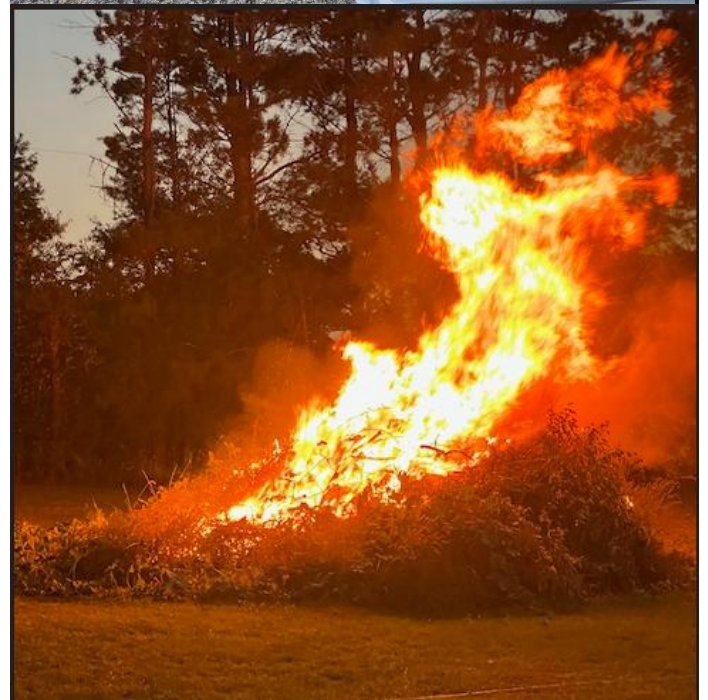
We have another new FCB **DISCOUNT** being offered by Famous Dave's located 3303 N Perryville Rd, Rockford, IL 61114 815-636-0300. We are being offered \$5 off your meal. Please stop by with the family and enjoy some good food.

CLASSIFIEDS

Do You have something you would like to sell or give away? Please let us know so we can post it for you!!!



Few pics from the 1st Annual Chili Cook-Off and Bonfire. Mike Sears took home 1st place with his chili. Shout-out to Mark & Nicole Schandelmeier for hosting.



There Really Are Only Two Types of Beer

You're here because you love beer. And not just any beer, but the good stuff. The kind that makes you sit back, take a sip, and think, "Wow, this is something special." But have you ever wondered what makes your favorite brew tick? Every beer you've ever enjoyed, whether it was a frosty lager on a hot summer day or a hearty ale by the fireside, falls into one of these two categories. But what's the difference? It all boils down to the yeast and the brewing process.

Let's start with the yeast. Ales are brewed with top-fermenting yeast, known as *Saccharomyces cerevisiae*. This little guy likes to work at warmer temperatures, usually between 60-75°F. It ferments quickly, and as it does, it creates a rich, complex array of flavors and aromas. Think fruity, spicy, and sometimes downright funky. On the other hand, lagers are made with bottom-fermenting yeast, or *Saccharomyces pastorianus*, if you want to get technical. This yeast prefers cooler temperatures, around 45-55°F, and it works at a slower pace. The result? A beer that's clean, crisp, and smooth, with a more subtle flavor profile. Now, let's talk about the brewing process. Ale brewing is a bit like a sprint. It's fast and furious, with fermentation taking just a few days. But don't let that fool you. Ales can pack a punch when it comes to flavor and complexity.

Lager brewing, on the other hand, is more of a marathon. After primary fermentation, lagers go through a lengthy lagering period at cold temperatures. This can last anywhere from a few weeks to several months. The result is a beer that's smooth, refined, and well worth the wait.

Now, you might be wondering, "What about porters, stouts, and pilsners? Where do they fit into this ale and lager narrative?" Well, let's unravel that mystery.

Porters and stouts are subcategories of ales. They're like the brooding, mysterious cousins in the ale family. Porters originated in London, designed to be robust and hearty for the city's hard-working porters. They're known for their dark, almost black color, and flavors that can range from chocolate to caramel to coffee. Stouts are essentially a stronger version of porters - hence the name, which means "strong." They're rich, dark, and full-bodied, with flavors that can remind you of everything from coffee and chocolate to dried fruit and licorice.

Pilsners, on the other hand, are a type of lager. Born in the Czech city of Pilsen, these beers are golden and crystal clear, with a delicate, refreshing flavor that's often described as crisp and slightly bitter. They're the perfect antidote to a hot summer day, or really, any day when you're in the mood for something light and refreshing.

As for flavors and alcohol content, ales generally have a wide range. They can be light and fruity, dark and malty, or anywhere in between. Their alcohol content can vary greatly too, from session ales with as low as 3% ABV (Alcohol By Volume) to hefty Belgian ales that can reach up to 12% ABV or more.

Lagers, on the other hand, are typically lighter in flavor, though there are exceptions like the Doppelbock, which can be quite malty and strong. They're often described as clean and crisp, thanks to the lagering process that gives them a smooth, refined character. The alcohol content in lagers is usually on the lower side, with most ranging from 4-6% ABV. But again, there are exceptions. Some Bocks and Doppelbocks can reach up to 7-13% ABV.

So, whether you're a fan of the bold, complex flavors of ales or the smooth, subtle charm of lagers, there's a beer out there for you. And within each category, there's a world of styles to explore, each with its own unique flavor profile and story.

So, next time you're sipping on your favorite brew, take a moment to appreciate the magic that went into making it. Whether it's an ale or a lager, there's a whole world of science, art, and tradition in every glass. And remember, the best kind of beer is the one you enjoy the most. So, keep exploring, keep tasting, and keep enjoying the wonderful world of beer. Cheers to you and your next beer adventure!