



Official Newsletter of Forest City Brewers October Edition

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

Wednesday, November 5th, 2025 @ 7:00 PM

Beer Trivia Question

Dogfish Head Brewery, famous for its creative and experimental beers, is located in which state?

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.

October Meeting Notes

President, Scott Walker, started off the meeting welcoming everyone. We Welcome all new members to the club!!!! This month – Dave Hipp!

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 County).

Officer nominations for all positions were discussed with no new nominations being presented. The November meeting is where any elections will take place, so get any nominations in before that. Nominations can be done via email or in person at our next meeting. Anybody can be nominated and run for a position, but the two caveats we have are: In order to be elected to the treasurer position, you must be a current member in good standing with the club for at least three years and nominations made for treasurer must be approved by a 3/5 majority by the officers.

In order to be elected to the technical director position, you must have some background/basic understanding in the technical duties required by the position. Website maintenance, setting up and running a PA system, etc.



Monthly Style Table Competition

October Style Table – Märzen

1st Place

Scott Walker

2nd Place

Lesley Davis

3rd Place

Eric Javurek

October Open Table

1st Place

Mark Davis – PB Porter

2nd Place

Ryan Bergmann – Raspberry Wheat
Scott Walker – Hazy IPA

Honorable Mention

Dave Benson – Bière de Garde
Jerry Machula – Irish Red
Mike Sears – Fresh Hop Pale Ale

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

November: Brewer's Choice – Cider or Mead

December: Brewer's Choice – Stout

January 2026: 33A – Wood Aged Beer

UPCOMING EVENTS

UPCOMING TASTERS' GUILD

October Tasters Guild will be at
The Olympic Tavern
October 15th, 2025 6 – 9 pm

UPCOMING CLUB EVENTS



Fondy Brewfest 2026
When: February 7th, 2026 4 – 7:30 pm
Where: 1 W. Spring St.
Freeport, IL 61032

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

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.

LA Dodgers & A Beer
Everyone Is Tired Of



Milwaukee Brewers
& Miller Lite



Toronto Blue Jays
& Scotch Ale



Seattle Mariners &
Fresh Hop Triple IPA



MLB Postseason & Beer Styles

TASTERS GUILD



September's Tasters guild was held at Rock County Brewing Company, 10 N Parker Dr, Janesville, WI, United States, 53545 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 The Olympic Tavern on Wednesday October 15th, 6 pm – 9pm. It is located at 2327 N. Main St., Rockford, United States, if you haven't been out here, please come on out! Plus, it's Trivia Night!!

And the Answer Is...

Delaware. This craft brewery was founded in 1995 by Sam Calagione, who started brewing on a small scale in his kitchen. He later moved to a larger facility in Milton, Delaware, where he continues to produce innovative beers using unusual ingredients and methods.

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

[Jon Lambert's Award Winning Set-up](#)

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

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

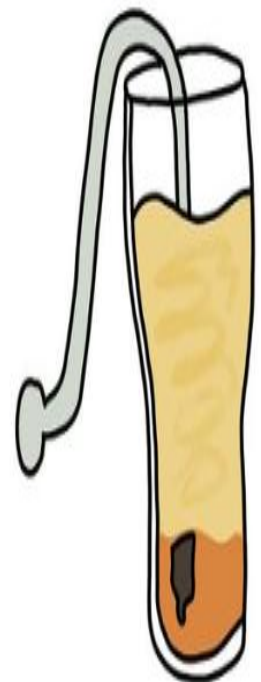
Entries must be registered online at:

<http://www.badgerbrewoff.org>

Don't Dunk The Beer
In The Faucet Except...



Czech Style
Faucet



Swan Neck
For Cask Beers

Care about Grain Freshness? The Many Advantages of Crushed-To-Order Beer Kits

As a passionate homebrewer, you're like an alchemist, transforming humble ingredients into liquid gold. You know that the quality of your ingredients is the magic key to unlocking the perfect brew. Grains are the bedrock of beer production, providing the essential sugars, flavors, and nutrients required for fermentation. Understanding the factors that influence grain shelf life and the benefits of beer kits crushed to order over prepackaged kits can make a world of difference in the flavor and aroma of your beer.

The Technical Advantage: Freshness Unleashed

One of the critical factors affecting grain shelf life is the processing method, specifically whether the grains are left whole or crushed. Crushing the grains is like opening Pandora's box, releasing the endosperm, which contains the starches and enzymes necessary for fermentation. However, this exposure also increases the risk of spoilage and degradation due to oxidation, moisture, and microbial contamination.

Beer kits crushed to order offer a significant advantage in this regard. By crushing the grains as close to the brewing process as possible, these kits ensure that the grains are at their freshest, like a just-picked fruit. This results in a better-tasting and more aromatic beer, providing you with a high-quality, homebrewed masterpiece.

The Disadvantages of Prepackaging: Stale Secrets

In contrast, prepackaged beer kits may contain crushed grains that have been exposed to environmental factors for an extended period. The milling process breaks the protective husk, increasing the risk of oxidation, moisture absorption, and microbial growth. These factors can lead to off-flavors, stale aroma, and a decline in overall beer quality, like a once-vibrant painting now faded and dull.

By choosing a beer kit crushed to order, you're ensuring that your grains are as fresh as possible, giving your homebrew the best chance to shine.

The Variety Advantage: A World of Flavors at Your Fingertips

Another significant advantage of beer kits packed to order is the expanded selection of grain combinations. Kits that are not prepackaged provide a wider variety of original beer kit options, catering to diverse brewing preferences and styles, like a painter's palette of colors and textures.

Prepackaged kits, on the other hand, may have a limited range of grain selections, restricting your ability to explore different beer profiles. Label Peelers Original Beer Kits curate an extensive collection, featuring various specialty grains such as caramel malts for added sweetness and color, roasted malts for a rich, dark beer, or even smoked malts for a distinctive, smoky flavor. This variety allows you to choose from a broader range of beer styles and flavors, enabling you to find the perfect kit that aligns with your desired beer profile.

By combining the freshness of crushed-to-order grains with an extensive selection of beer kit options, companies like Label Peelers provide an unparalleled brewing experience for beer kit makers. This approach empowers you to craft a unique beer that not only showcases your brewing expertise but also allows you to explore the diverse world of homebrewing with ease and excitement.

Tips for Brewing Success: Proper Storage and Handling

In addition to selecting beer kits crushed to order, proper storage conditions are crucial for maintaining grain quality. Both whole and crushed grains should be stored in airtight containers, in a cool, dark environment, like a treasure chest hidden from the elements. Regularly checking the grains for signs of spoilage, such as mold or off-odors, can help ensure that only high-quality grains are used in your brewing process.

Furthermore, it's essential to consider the differences in shelf life between whole and crushed grains when storing and processing grains for beer production. Storing grains whole and crushing them as close to the brewing process as possible can minimize the risk of spoilage.

In conclusion, as a committed homebrewer, opting for beer kits crushed to order over prepackaged kits is a strategic choice. This decision ensures that your grains are at their freshest, providing the best possible foundation for your brewing process. It also gives you a lot more options to suit your taste. With the right ingredients, proper storage, careful handling, and your skill as a brewer, you are all set to keep making your best beer. Cheers to your brewing adventures!