



Official Newsletter of Forest City Brewers September Edition

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

Wednesday, Octoberber 1st, 2025 @ 7:00 PM

Beer Trivia Question

True or False:

Germans were the first to brew beer.

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 77 members have paid their dues!!!!

September Meeting Notes

President, Scott Walker, started off the meeting welcoming everyone. No new members were present. 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 Pretzel City (Freeport July 27th) and Club Fall Get-Together (October 11th @ Mark Schandelmeier's house).

Jerry Machula won the Brewer's choice at Urban Forest competition and received \$100 gift card along with upscaling and brewing his brew with Alex to be put on tap, stay tuned. Co-brewer's Ryan Petty / Beth Mehlbaum won the People's choice beer and received a \$50 gift card. Big "Thanks" to Alex and Heath and crew for all your support!!!

Thank You to everyone who went to Screw City Beer Fest, Big "Thanks" to all brewers and club members who participated at Screw City Beer Fest!!



Monthly Style Table Competition

September Style Table – Fruit Beer Challenge

1st Place

Lesley Davis

2nd Place

Scott Walker

3rd Place

Dave Benson

Honorable Mention

Ken Wallyn

September Open Table

1st Place

Ken Wallyn – Raspberry Sour

2nd Place

Dave Benson – Cherry Watermelon Pale Ale

Mark Davis – Kolsch

Jerry Machula – Belgian Dubbel

*****October Meeting EXTRA*****

Time for everyone to be a little German and grab your favorite pint or stein (smaller is better),

IT'S BRING YOUR OWN STEIN TO THE MONTHLY MEETING TO POUR THE MONTH'S OPEN TABLE AND STYLE TABLE BEERS INTO YOUR **OWN** VESSEL!!

"Who wants beer? We want beer!!!!"

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

October: 6A – Märzen

November: Brewer's Choice – Cider or Mead

December: Brewer's Choice – Stout

January 2026: 33A – Wood Aged Beer

UPCOMING EVENTS

UPCOMING TASTERS GUILD

September Tasters Guild will be at
Rock County Brewing Company
September 17th, 2025 6 – 9 pm

UPCOMING CLUB EVENTS



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



FCB Fall Get-Together

Mark Schandelmeier's Home

When: October 11th, 2025 4 – 8 pm

Where: 6642 Latham Rd

Rockford, IL 61032

Bring Beer, Bring a dish to pass,
Enjoy good friends and a HUGE Bonfire!!
(According to Mark)

TASTERS GUILD



August's Tasters guild was held at Barnstormer's Distillery, 6969 S Main St, Rockford, IL 61102 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 Rock County Brewing Company on Wednesday September 17th, 6 pm – 9pm. It is located at 10 N Parker Dr, Janesville, WI, United States, 53545 United States. If you haven't been out here, please come on out!

And the Answer Is...

False; the first concrete evidence of barley beer comes from the ancient Sumerians of Mesopotamia (modern Iraq and Syria). They brewed beer as early as 6000 BC, and even had a goddess of brewing named Ninkasi.

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



Oktoberfest Home Brew Competition

When: September 27th

Where: G5 Brewing

1895 Gateway Blvd, Beloit, WI 53511

Judging will take place September 25th and winners will be announced during Oktoberfest September 27th.

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>

Beer Style- Märzen



Commercial Examples
Sam Adams Oktoberfest,
Harpoon Oktoberfest,
Paulaner Oktoberfest,
Hacker-Pschorr Original
Oktoberfest, Sierra
Nevada Oktoberfest



Comments
American Oktoberfests
are typically Märzens.
Historically brewed in
March and lagered
over the summer.

Flavor Standards



Toast



Fresh
bread



Herbal



Floral



Noble

Rapid Wort Cooling: Why Speed Matters in Homebrewing

The time right after the boil is one of the most critical moments in brewing, and it's often either overlooked or undervalued. Cooling your wort quickly isn't just about making things easier; it's an essential part of creating a clean, well-flavored beer. The faster you cool your wort to the desired fermentation temperature, the more control you have over your beer's quality, clarity, and stability, while reducing the risk of contamination.

Why Rapid Cooling is So Important

Once the boil ends, your wort is hot—usually at temperatures above 200°F (93°C). At this stage, the wort needs to be cooled down as quickly as possible, typically to between 65–75°F (18–24°C) for ales and 45–55°F (7–13°C) for lagers. But why should you prioritize cooling speed?

1. Preventing Infection
2. Reducing Dimethyl Sulfide (DMS)
3. Avoiding Over-Bittering
4. Improving Clarity

Getting Your Wort to the Right Fermentation Temperature—Fast

Once the wort is cooled to an appropriate temperature, it's time to pitch your yeast. The faster you get your wort to the ideal fermentation temperature, the better your yeast will perform. If the wort takes too long to cool, it may enter fermentation at the wrong temperature, stressing the yeast and potentially causing off-flavors such as fusel alcohols or esters. Fast cooling also minimizes the risk of contamination, as the wort will spend less time in the danger zone. By cooling your wort rapidly, you create an optimal environment for the yeast to start fermentation immediately, leading to a cleaner and more controlled fermentation process.

The Value of a Wort Chiller

A wort chiller is one of the most important tools in your brewing setup when it comes to rapid cooling. A wort chiller is a device that cools the hot wort by running cold water through a coiled tube (immersion chiller) or via a counterflow or plate chiller. As the hot wort flows through the chiller, it is cooled by the water, quickly lowering the temperature to something suitable for yeast pitching.

Using a wort chiller is essential because it speeds up the cooling process dramatically compared to simply letting the wort cool on its own or using an ice bath. A wort chiller can cool the wort down to yeast-pitching temperature within 20 to 30 minutes, which is far quicker than air cooling or ice baths alone, reducing the time your wort spends in the temperature danger zone and limiting the risk of contamination and flavor defects. Not only does a wort chiller speed up the cooling process, but it also allows you to chill the wort directly in the brew pot, eliminating the need to transfer hot liquid to a new vessel. This is a much safer and more efficient approach. Trying to move a brew pot filled with 5 gallons of hot wort into an ice bath can be risky and cumbersome. By using the wort chiller in the brew pot, you can rapidly cool the wort while keeping everything contained in the same vessel, reducing the chances of contamination and preventing any dangerous handling of hot liquids.

The Bottom Line: Preparation is Key

To ensure the best possible beer, your chilling setup should be ready to go during the boil. Don't wait until the boil is finished to start thinking about cooling. As soon as your boil ends, go immediately to chilling. The faster you begin the cooling process, the better your chances of avoiding contamination, off-flavors, and haziness. Make sure your wort chiller is in place, your pump is ready to go, and you're set up to start cooling right away. By getting your wort to the desired fermentation temperature as quickly as possible, you create a healthier environment for your yeast, leading to a smoother fermentation and a better-tasting beer. Rapid chilling isn't just a step—it's a critical part of the brewing process that directly impacts the quality of your beer.