



Official Newsletter of Forest City
Brewers
February Edition

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

Wednesday, March 4th, 2026 @ 7:00 PM

Beer Trivia Question

According to the 1516 German purity law, beer can only contain three ingredients. What are they?

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!!

**NOW TAKING 2026 MEMBERSHIP DUES!
\$35 – SINGLE // \$50-CO-HABITATION**

February Meeting Notes

President, Scott Walker, started off the meeting welcoming everyone. We Welcome all new members to the club and our monthly brewer meetings are open to the public.

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.

Scott reminded all members that 2026 memberships can be renewed. Membership payments are accepted at the meeting or by visiting the FCB website. Scott explained the styles for the 2026 monthly competitions. See this newsletter and the website for the monthly categories. Styles were based on the 2021 BJCP guidelines and were chosen by the survey / member choices.

Spring bus trip was discussed; Wishful Acres has offered to open early to accommodate us and then we will continue on the Northwest Illinois Ale trail. If you want a stress-free way to visit new breweries please plan on joining us, tentatively scheduled for April 25th. There quite a few breweries to try and visit.



Monthly Style Table Competition

February 2026: Brown Ale - English & American

1st Place

Mark Davis

2nd Place

Ryan Petty

February Open Table

1st Place – 3-Way -Tie

Mark Davis – Hazy IPA

Joe Coldwate – Straight Sour Beer

Scott Walker – Imperial Stout w/Marshmallows

Honorable Mention

Dave Benson – Braggot Mead made w/Malt

Ryan Petty – White Stout

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

February 2026: Brown Ale - English & American

March 2026: Same Recipe - Wheat - All Grain & Extract Kit – Bell's Oberon clone

Kits can be purchased here;

[Brewing Kits – Bell's General Store Online](#)

April 2026: Fruited Sour

May 2026: Helles Bock

June 2026: Low to No ABV Beer (0%-2%)

July 2026: IPA - Any Style

And The Answer is....

Water, hops and barley. While yeast was a part of the process, it wasn't considered to be an ingredient.

UPCOMING EVENTS

UPCOMING TASTERS' GUILD

February Tasters Guild will be at Old Chicago
February 18th, 2026 5:30 – 8 pm

March Tasters Guild - The Mill Saloon

UPCOMING CLUB EVENTS



Forest City Brewers Spring 2026 Northwest Ale Trail

When: Saturday, April 25th, 10am to 10pm (times subject to change, but plan on being gone all day)

Pickup/Dropoff: Old Kmart parking lot on East State Street

Where: Breweries in Northwest Illinois

Bus Trip – April 25th trip to various breweries. \$40 per member, \$45 per member guest, \$50 for each non member (Paypal fee will be extra \$3 per seat)



TASTERS GUILD



February Tasters guild will be held at Old Chicago, pizza and Taproom located at 6280 East State Street Unit A, Rockford, IL 61104 on Wednesday February 18th, 6 pm – 9pm.

CONTEST WINNER



Well, if you didn't know Jerry Machula won the Urban Forest / Forest City Brewers Competition Brewer's choice in August. Jerry got the chance to go and brew his upscaled recipe with Alex. We hope everyone goes to Urban Forest Brewer to hoist a pint and congratulate Jerry on this accomplishment.

Where: Urban Forest Craft Brewing 6551 E Riverside Blvd. #112, Rockford, IL, United States, 61114

I even heard it is on tap at Olympic Tavern!!!

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 \(Link\)](#)

The Music Box

We have another **NEW FCB DSICOUNT** being provided to us by The Music Box located 218 E State St, Rockford, IL 61104. This great place has an intimate live music venue offering comfy vibes, original music and affordable craft cocktails & beers. Some music shows are free and others require a ticket. FCB members are being offered a 10% discount. They offer a Happy Hour on Tues, Thurs & Friday with \$4 off house pour mixers and \$2 off signature cocktails, wine and beer. Please stop by downtown Rockford and immerse yourself in a cozy ambiance and enjoy some craft beverages and an engaging musical experience.

Famous Dave's

We have a 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.

Club News Fondy Fest 2026



Name	Style/Description	ABV
Drink the Rainbow <small>(Brewed by Lesley Davis)</small>	Raspberry, Blueberry & Marshmallow Sour with Skittles	6.0%
Scotch Ale <small>(Brewed by Scott Walker)</small>	Scottish Wee Heavy	8.2%
Neapolitan Dream <small>(Brewed by Mark Davis)</small>	Neapolitan Stout - Sweet Stout	5.6%
Vanilla Ice Stout <small>(Brewed by Ryan Petty)</small>	White Stout	5.6%
Red Cap Winter Brew <small>(Brewed by John Majchrowitz)</small>	Winter Seasonal Beer	5.5%
Five Ounce Bird <small>(Brewed by Ryan Bergmann)</small>	English Porter with Coconut	5.3%
Apple Pie <small>(Brewed by Hazel Bergmann)</small>	Hard Apple Cider with Cinnamon & Vanilla	10.6%
Bigly <small>(Brewed by Dave Benson)</small>	American Barleywine	18%

Star San: An Effective and Safe Sanitizing Solution for Beer and Wine Makers

As a beer or winemaker, you are always fretting about the importance of sanitation, quality and safety. Star San is an ideal sanitizing solution for your beer and wine because it is composed of a safe blend of chemicals that effectively eliminates bacteria, unwanted yeast and other microorganisms without leaving any residue.

Star San is a blend of phosphoric acid and dodecylbenzenesulfonic acid. The effectiveness of this synergistic combination leaves equipment in an acid state that eliminates water spotting, mineral build-up, and corrosion. It is a no-rinse sanitizer that utilizes a foam to sanitize equipment and surfaces. As a self-foaming acid anionic detergent, it clings to surfaces and hard-to-reach places, providing you with a more effective sanitizing action than liquid sanitizers that do not foam. Believe it or not, the foam is actually good for your yeast because it contains DDBSA and Phosphoric Acid. When pH increases, these compounds break down and act as a nutrient.

If you want to limit the foam, it is best to pour it gingerly or siphon it in and out of your vessels. This is especially important with carboys and demijohns. The bubbling that happens when they are emptied agitates it, which increase the amount of foam. You do not need excessive amounts to get the job done. If it does foam up too much, you can just let your containers rest for a bit and it will diminish on its own in just a few minutes.

Preparing Star San is easy. Mix two ounces with four gallons of water and allow contact with your tools and vessels for two minutes. Do not rinse after use because that will cause recontamination.

For all its benefits, there are some safety precautions to be taken when using Star San. Wear gloves as it can irritate your skin and avoid getting it in your eyes. It is also not recommended for use on soft metals because of the acid nature of this product. That said, the only metal you should be using anyway for beer and winemaking is stainless steel or copper, which is perfectly suited for Star San. Lastly do not mix Star San with any chlorinated cleaners or it will produce chlorine gas. Stick to the recommended formula of just Star San and Water.

In addition to its sanitizing properties, Star San has low toxicity and minimal odor. For beer and winemakers, Star San offers you an effective and safe sanitizing method that will not interfere with the flavor of your wine and beer.