



Official Newsletter of Forest City
Brewers
June Edition

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

Wednesday, July 1st, 2026 @ 7:00 PM

Beer Trivia Question

What is the term for a beer made by blending a young beer with an older, aged beer, often sour?

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

Hey everyone! Here's a short update on our homebrew club's membership and activities to boost them. We're currently at 65 active members, which is fairly good based on what's happening in the brewing community these days. There are some great discounts available to active members as well as GREAT bus trips!!

June 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 Spring Bus trip, Big Brew and Great Taste tickets.

All 2026 Great Taste Beer event tickets are "SOLD OUT", there are (60 Bus tickets (ride only) still available. Thank You to everyone that purchased tickets, it's going to be a great year! The club has put together a Baseball game at Rockford Rivets on August 2nd (Sunday) @ 3:35 against the Kenosha Kingfish. Tickets can be purchased at the July meeting.

The clothing order is back for this year. We will be using the spreadsheet to view all items available. Make sure to enter the color of each item you want and the color of the logo. Items can be paid via Cash, Check, or PayPal. All items must be pre-paid and since all items are custom, they are non-refundable. Spreadsheet will be sent out for shirt ordering soon.

As always, if you have any suggestions or would like to help with a club event, contact any one of the board members.

Monthly Style Table Competition

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

1st Place

Mark Davis

2nd Place

Russ Madean

3rd Place

Ryan Bergmann

June Open Table

1st Place – Scott Walker – New Zealand Pilsner

2nd Place– Mark Davis – Czech Dark Lager

3rd Place– Ken Wallyn – Peach/Mango Wheat Beer

Honorable Mention

Dave Benson-American Pale Lager w/Honey

Russ Madean-Amber Lager

Neil Vincer-Irish Red 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

July 2026: IPA - Any Style

August 2026: Hefeweizen

September 2026: Kentucky Common

October 2026: Fruit Beer – Any Style

November 2026: Mead

December 2026: Winter Warmer / Christmas Beer

And The Answer is....

Gueuze

UPCOMING EVENTS

UPCOMING TASTERS' GUILD

July Tasters Guild will be at Hairy Cow
June 17th, 2026 5:30 – 9 pm

July Tasters Guild – TBD?

August Tasters Guild – Baseball Game

UPCOMING CLUB EVENTS



Forest City Brewers 2026 Great Taste of the Midwest Bus Trip!

When: Saturday, August 8th, 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 Summer BrewBQ 2026

When: August 22nd, 2026 2 – 7 pm

Where: C.H.A.O.S. Club

2417 W Hubbard St, Chicago, IL

TASTERS GUILD



May Tasters guild was held at 5 Bines Brewery. It is located at 515 S. State St Belvidere, IL 61008, United States.

Thanks to everyone that made this a great night to gather, consume fabulous concoctions, Joe's Award Winning Hummus, sharing some beers and some great stories



This month's Tasters guild will be held at Hairy Cow Brewery on Wednesday June 17th, 6 pm – 9pm. It is located at 450 E Blackhawk Dr, Byron, IL 61010, United States.

Ogle County's first brewpub.

A community gathering place on the Rock River serving Brick oven pizza, beer, and much more!
Thirsty? Let's all meet up and show our support,
Come join us!!!!

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.

Great Taste of the Midwest



Forest City Brewers 2026 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.

All event tickets have been sold, You can just by a Bus Ride Only ticket too!! There are (6) ride tickets left.

PayPal Link:

[Forest City Brewers 2026 Bus Trip – Great Taste of the Midwest! – Forest City Brewers](#)

When: Saturday, August 8th, 10am to 10pm (times subject to change, but plan on being gone all day)

Where: Great Taste of the Midwest, Olin Park, Madison, WI

Differences In IPAs

			Flavor/Aroma	
NEIPA/Hazy			Pale Malt Plus Wheat And/Or Oats	
		U.S. Or Southern Hemisphere Hops	Citrus	Peach
		Usually English Ale Yeast		Melon Tropical
West Coast			Pale Malt, Could Have VERY LOW Specialty Malt	
		U.S. Or Southern Hemisphere Hops	Citrus	Pine
		Usually U.S. Ale Yeast		Resin Tropical
American			Pale Malt Plus Low Amounts Of Crystal Malt	
		U.S. Or Southern Hemisphere Hops	Citrus	Pine
		U.S. Ale Yeast		Floral Tropical

pH Matters (But Don't Stress Too Much About It)

Maintaining the proper pH range during brewing is one of the most important factors in producing high-quality beer. pH measures the acidity or alkalinity of a solution, and in brewing it affects nearly every stage of the process, including the mash, boil, and fermentation. While beginning homebrewers often focus on ingredients and recipes, experienced brewers understand that controlling pH is essential for consistency and efficiency.

The mash is the stage where pH has the greatest influence. During mashing, enzymes convert starches in malted grain into fermentable sugars. These enzymes function most effectively when the mash pH falls between 5.2 and 5.6. If the mash pH rises above this range, enzyme activity decreases, reducing starch conversion and lowering efficiency. A mash pH that is too low can also inhibit enzyme performance. Proper pH control therefore helps ensure maximum extraction of sugars and contributes to better attenuation, meaning the yeast can ferment more sugars into alcohol.

Mash pH also influences beer color and flavor. Higher pH levels can extract excessive tannins and silicates from grain husks, producing harsh or astringent flavors. Darker beers naturally lower mash pH because roasted malts are more acidic, while pale beers often require additional acidification to remain within the ideal range. Brewers who fail to monitor pH may notice muddy colors or dull malt character in lighter beers.

During the boil, pH continues to affect the brewing process. Wort with a lower boil pH generally produces clearer beer and improves protein coagulation, which helps remove unwanted haze-forming compounds. Boil pH also influences hop utilization. Hop bitterness is extracted more efficiently at higher pH levels, but excessive alkalinity (resistance to changes in pH) can create coarse or harsh bitterness. A slightly lower boil pH tends to produce smoother hop character and a more balanced finished beer. In addition, proper pH during the boil improves flavor stability and reduces the risk of oxidation-related staling.

Fermentation performance is also tied closely to pH. Yeast thrives in a mildly acidic environment, and healthy fermentation naturally lowers beer pH over time. Proper pH encourages yeast activity, improves attenuation, and helps prevent contamination by harmful bacteria. If wort pH is too high entering fermentation, yeast may become stressed and produce unwanted off-flavors such as fusel alcohols or sulfur compounds. Finished beer typically falls within a pH range of about 4.0 to 4.5, which contributes to crispness, microbial stability, and overall flavor balance.

Homebrewers can use several techniques to maintain proper pH throughout brewing. The first step is understanding brewing water chemistry. Water with high alkalinity can push mash pH too high, especially in pale beers. Many brewers use reverse osmosis or distilled water as a blank slate and then add minerals to achieve desired profiles. Calcium salts such as gypsum and calcium chloride are commonly added because calcium lowers mash pH while also improving yeast health and beer clarity.

Acid additions are another common method of pH adjustment. Lactic acid and phosphoric acid are widely used by homebrewers to lower mash or sparge water pH. Acidulated malt, which contains lactic acid produced naturally during malting, can also help reduce mash pH in a more traditional manner. To raise pH, brewers may use baking soda or pickling lime, particularly when brewing dark beers with highly acidic roasted grains.

Accurate measurement is equally important. While pH strips provide rough estimates, a calibrated digital pH meter offers far greater precision. Most brewers measure pH about ten to fifteen minutes into the mash to allow time for stabilization. Monitoring pH throughout the brewing process enables brewers to make adjustments before problems develop.

In conclusion, maintaining the proper pH range is critical for brewing high-quality beer. pH affects starch conversion, hop utilization, color, flavor stability, attenuation, and microbial control. By understanding water chemistry, using appropriate mineral or acid additions, and carefully monitoring pH, homebrewers can greatly improve both the consistency and overall quality of their beer. (Having said all of that, if you're a newish homebrewer don't worry too much about measuring and adjusting pH. You'll find, most of the time, you can brew pretty good beer just following your recipe and good sanitation/cleanliness practices. As your skills and interest grow, and you want to fine tune your processes and maybe even start entering competitions, then you might be more vigilant about pH monitoring and brewing the perfect Imperial Stout.

For now, just enjoy a homebrew and the satisfaction of knowing you brewed it yourself.

Cheers!!