

# The RARE BEER CLUB

BRAU BROTHERS BREWING COMPANY  
MARSHALL, MINNESOTA

## SILVER LINING (RARE BEER CLUB EXCLUSIVE)

Straight out of college in 1999, Dustin Brau and his wife, Mary, bought a restaurant in the small town of Lucan, Minnesota (home to approximately 220 residents), which they named BrauHaus. In order to attract more of the local population to come enjoy a meal in town, the duo decided to begin offering their very own BrauHaus beers

made on-premises, thus turning their homebrewing hobby into a legitimate microbrewery. Their tiny 2-barrel system was barely enough to keep up with the demand of their

restaurant, so in 2006 they moved their beer production to a larger building in Lucan. It was at this time that Dustin's brothers, Trevor and Brady, joined the enterprise, and their father, Dale, joined in to help too. With space to brew more beer, the team could now take the business to the next level. Brau Brothers Brewing Company was officially founded. A bottling

line was installed and their beer began flowing out of the town of Lucan to retail accounts throughout the area. They also began farming their own hops and barley on a few acres of nearby land.

In 2013, an even bigger step was taken when Brau Brothers moved to an even

larger facility in the city of Marshall, several miles to the west. BrauHaus was closed in order to focus entirely on the brewing company, which now enjoys 37,000 square feet of space,

3,500 of which is devoted to barrel-aging, allowing Brau Brothers to produce a wider variety of beers, including sours, not to mention their own line of sodas. The brewery collaborates with a variety of smaller producers, from distilleries to coffee roasters, and the brewery's taproom offers over two dozen taps. In addition to providing tasty pub fare,

Brau Brothers also offers growler fills so visitors can take plenty of beer home with them. For the latest visiting info, you can contact them at (507) 929-BEER or visit [www.braubeer.com](http://www.braubeer.com).

### SILVER LINING

We're pleased to be able to offer Brau Brother's imperial milkshake IPA with mango, Silver Lining, as a Rare Beer Club exclusive this month. This tasty, mango-packed DIPAs will be available exclusively through the club and the brewery's tasting room. This beer hasn't been previously bottled, and our earliest samples of this one landed to us in overnighted crowlers. This double IPA lands right around 9% ABV, and uses two types of oats for enhanced body and mouthfeel, along with vanilla bean, lactose sugars, and whole mango

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1 PINT, 9.4 FL.OZ.

brau bros' silver linings

mango milkshake iipa

brau brothers brewing co, marshall minnesota

MARSHALL, MINNESOTA  
BRAU BROTHERS  
BREWING CO.  
ESTABLISHED 2006

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, EXCESSIVE CONSUMPTION OF ALCOHOLIC BEVERAGES DURING PREGNANCY CAN RESULT IN FETAL DEATH OR BIRTH DEFECTS. (2) DRINKING TOO MUCH ALCOHOLIC BEVERAGES CAN IMPAIR YOUR ABILITY TO DRIVE A VEHICLE OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

## SPECIFICATIONS

- Style**  
Imperial Milkshake IPA w/ Mango
- Alcohol By Volume**  
8.9%
- Serving Temperature**  
45–52° F
- Suggested Glassware**  
Nonic, Tulip, or IPA Glass

chucks. The beer's hop blend incorporates the new Samba hops, a proprietary variety out from Brewers Supply Group's Hop Solutions Program, and these were specifically developed as a heavily tropical hop for hazy and milkshake IPAs. That Samba hop addition goes great alongside the mango.

This mango-driven DIPAs pours a deep orange color, well hazed, capped by significant off-white foam that leaves behind substantial retention and lacing. Great-looking pour. This has a surprising degree of plush fruit in the aromatics, even going into this expecting a fair bit of mango. That fresh, tropical character is just huge, accompanied by lychee and pear and even a bit of mint along the edges. This beer's fresh, vibrant, loaded up with fruit. And that sweet mango is just turned up to a whole other level, bringing forth mouthwatering tropical notes from the

start, accompanied by pine and pith, with a touch of caramelized sugars and cotton candy. We sample a ton of IPAs. The aromatics on this one are something else.

First sip of Silver Lining encapsulates everything the aroma suggests: super juicy, and packed with mangos and tree fruit. Even for those of us regularly picking up fresh, local, hazy beers out here in California, the mango presence on this one is in another space entirely, and the Samba hops only add to the tropical expression. The alcohol is nicely tucked away on this, even pushing 9% ABV, and the overall mouthfeel is just wonderfully rounded, plush, and fruit-packed throughout. Alongside core expressions of mango, pineapple and pear, there's still tons of additional fruit; we caught impressions of passionfruit, papaya, tangerine... A minimal show of malt throughout, staying mostly tucked away aside from the light

candied orange at the core. A beautifully detailed double mango IPA, for sure. Tons of bright fruit.

#### AGING & PAIRING NOTES:

You'll definitely want to enjoy this one on the fresh side for maximum hop character. Hazier beers like this just weren't meant for aging. For pairing: the core sweet mango and additional fruits give this a lot of versatility. We're thinking bacon burgers with tropical salsa, spicy thai or Szechuan fare (using this beer's sweet core to temper the heat)... Ooh, or spicy bahn mi.

## BEYOND THE BOTTLE: VENTURING OUT BY KEN WEAVER

It's tough to imagine having COVID-19 under control in this country anytime soon, so, like everybody else right now, my wife and I have been making adjustments for the long haul. As local restaurants and breweries reopen for on-site business up here in Sonoma County, we're finally faced with the option of venturing out. For the past few months, we've been focused on curbside pickup at the handful of local breweries we really want to have around when this is all over—which seems dire, but probably isn't. Our biggest city here is Santa Rosa, known to many as home to Russian River Brewing Co., and the hospitality industry is a very big part of life. In a recent CBS article, the CEO of the Santa Rosa Metro Chamber mentioned we'd be lucky to lose only 40% of the city's restaurants. But he expected most to shut for good.

Deep breath.

The next year is going to be super challenging, even more so for

small businesses relying on in-person interactions at the heart of their business model. Things are just now reopening as I'm typing this from Sonoma County, and one of the main things we're discussing with our friends is how to balance these new options with keeping the folks in our pod (or bubble, or whatever quaranteam term you prefer) safe. Our pod includes our closest friends' parents, so we've been erring on the side of caution. Curbside, delivery, masks, meet for beers outside... But dear god do I want to sit at a bar and drink beer and chat random shit with strangers.

How's reopening been going in your area? Have you been venturing out to local breweries or restaurants yet? Folks masking up? Get in touch on Twitter via @RareBeerClub.

*Ken Weaver (@KenWeaver) is a beer writer, editor and cartoonist based in Petaluma, California. He makes a weekly webcomic—about a dysfunctional brewery/potion shop—at massivepotions.com.*

# The RARE BEER CLUB

## GREEN BENCH BREWING COMPANY ST. PETERSBURG, FLORIDA

### ALICE

Green Bench owners Steven Duffy, Nathan Stonecipher, and Khris Johnson started up Saint Petersburg’s first microbrewery back in 2013. Green

B e n c h Brewing Co. was made to create unique craft beers, meads, and ciders while employing a variety of fresh, local

ingredients. It took a while for the team to find the right partners for the venture, built around appreciation for their shared home of St. Petersburg, before brewery construction finally started in 2013.

The brewery’s name originates from the town of St. Petersburg itself, which was known as the “City of Green

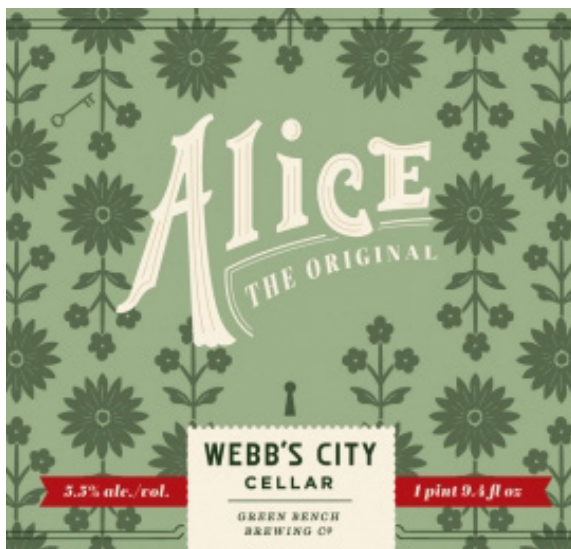
Benches” back in the early 1900s, due to the more than 3,000 benches lining the city’s downtown sidewalks. The iconic benches served as a meeting place for

many of the city residents, but were also established during segregation and were off limits to the city’s Black population

(as were many of the benefits of the downtown area). As the brewery puts it: “It is our intent to ring in a new era of the Green Bench, where the original spirit and purpose of the benches is truly available to all.” The name acknowledges the failings of their city’s past, while providing an inclusive space to continue moving St. Petersburg forward.

Green Bench currently produces around 12,000 barrels each year, with the main production housing around 20 fermenters: two 15-barrel tanks, a custom-built 25-hectoliter foeder, and 17 30-barrel fermenters, which the brewery currently fills by brewing double batches. Back in early 2019, the brewery opened Webb’s City Cellar, a second tasting room that also includes a barrel-aging facility for producing their mixed-culture sour and wild ales. The facility gets its name from Webb’s City Drug Store, known as the “World’s Most Unusual Drug Store”. The since-

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### SPECIFICATIONS

**Style**

Golden Sour Ale fermented in an Oak Foeder & aged in Wine Barrels

**Alcohol By Volume**

5.5%

**Serving Temperature**

52–59° F

**Suggested Glassware**

Tulip, Lambic Tumbler, or Chardonnay Glass

defunct destination opened in Saint Petersburg in the 1920s and ultimately comprised seven city blocks with 77 different departments, including a beauty salon, hardware store, meat market, and “Mermaid Show”. Webb’s City Cellar serves as home to Green Bench’s projects in mixed-culture fermentation and wood aging, as well as where they produce mead and cider. Highlights from this lesser-known side includes the mead The Darkest Timeline (a melomel with black currant, berries, and orange blossom honey) and the cider Pinellas Peach (peaches fermented with apple juice, and dry-hopped with Amarillo). For the latest info on visiting Green Bench Brewing Co. and Webb’s City Cellar, visit [greenbenchbrewing.com](http://greenbenchbrewing.com).

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## ALICE

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Green Bench Brewing’s Alice has seen very limited distribution thus far, with only about 25 cases sold in the U.S. over the past year. This was a one-off creation from Green Bench and, while it’s possible the brewery could bring it back at some point, they’re pretty sure the base beer is completely gone by now, such that the earliest next release would be 2021. This was produced

at Green Bench’s Webb’s City Cellar, which houses their barrel-aging facility.

Alice presents beautifully in the glass, pouring a vibrant golden-orange color, appearing both honeyed and peach-like, along the lines of nectar. This golden sour ale is capped by solid off-white foam supported by strong retention and lacing, leaving a firm perimeter of bubbles. A vibrantly tart aroma appears right the beginning, with the initial impression emphasizing the notes of lemon, ripe tangerine, and a hint of salty cheese, with some subtly funky undertones that had us thinking of lambic. The impact of the foeder and wine barrels provides a layered oak impact, with vanilla and almond supporting the core citrus and tropical fruits here. This is mouthwatering and expansive from the start: vibrant, fresh, packed with fruit character.

We’ve gotten to sample some amazing IPAs and complex sour ales from Green Bench over the years, but Alice stood out as arguably the best release from the Webb’s City Cellar barrel-aging program we’ve sampled to date. This beer just turned out so good. There’s firm acidity and citrus expression from the start, with clear expression

of lemon curd and tangerine, with a boldly presented, definitely tart, mixed-culture fermentation. This is bracingly tart with that first sip, but quickly expands into all different areas, packed with complex underpinnings of toasty oak, vanilla, almond, custard, and pear. There’s a ton going on here, in terms of oak, wine-barrel impact, and tannic structure. Modest carbonation and acidity keep this seeming quite lean, but still properly rounded overall. There’s some subtle funk throughout, keeping comfortably within a lambic-like vein, accompanied by a whole bunch of peaches, apricots, and pith. A beautiful, expansive golden sour ale from one of the best breweries in Florida.

### PAIRING & AGING NOTES:

This is a seamlessly constructed, firmly acidic sour ale, such that Alice should hold up quite nicely in one’s cellar for the next year or two. This is nicely rounded at the moment, but we could see some further complexity with additional aging. This golden sour ale’s focus on its bold acidity, oak, and fruit have us looking to creamy chevre or steamed mussels and frites.