

The RARE BEER CLUB

MAUI BREWING COMPANY SPECIAL OFFER

OLD FASHIONED BARLEYWINE

Style: Barleywine aged in Bourbon Barrels w/ Bitters, Orange Zest, & Fresh Cherries

ABV: 11.3% **Serving Temperature:** 50–58° F **Suggested Glassware:** Snifter, Tulip, or Pinot Glass



We've put together this latest special offer from four of our favorite big beers from Maui: an old-fashioned-inspired barleywine, an impeccable wee heavy, a White-Russian-esque golden imperial porter with coffee and coconut, and an imperial milk stout hinting at crème brûlée. These are massive, beautifully executed big beers that are both satisfying and super easy to get into. And they showcase just how good Maui Brewing Co. is with their limited releases.

We were particularly excited about the Old Fashioned Barleywine, a super-limited release from Maui that delivers on the Old-Fashioned front. This is potent, with rich bourbon and oak character laced throughout. This gets accentuated by bitters from Kupu Spirits, Maui Brewing's own distillery, and freshly zested oranges contribute a ton to the aromatics.

Old Fashioned Barleywine pours a quite dark cola brown, rich in color from its barrel-aging time. Light-tan foam with solid retention, and impressive head given the alcohol level. There are potent citrus aromatics absolutely reminiscent of the fresh citrus rind in an old fashioned; vibrant orange with a hint of lemon. We found round cherries, cola, and light caramelization underneath. There's a rich barleywine core here with plenty of red fruits, dark maltiness, and some warming vinous heat from the ABV. Generous aroma, increasingly so as this warms.

Full-bodied mouthfeel, definitely bringing that old-fashioned vibe to the forefront. There's potent orange-focused citrus with nicely expressed bitterness; the bitters addition does a lot of work throughout, with solid structural elements from that and the barrel time. The core barleywine brings a ton of expressive fruits, including cherries, strawberries, and significant core maltiness—lots of caramel, dried fruit, dates... The bourbon-barrel impact supports an overall old-fashioned vibe, providing welcome oakiness, bourbon, vanilla, and slightly bitter tannins. This beer delivers on its main concept, with a subtly warming presence overall and generous orange zest, cherries, and bourbon throughout. Impressively smooth execution.

Aging & Pairing Notes: This is a hefty barrel-aged barleywine with some solid aging potential. Big enough to stand up to just about anything, we'd be inclined to pair this with a pork chop or duck confit.

WEE HEAVY STRONG ALE

Style: Wee Heavy / Strong Scottish-Style Ale **ABV:** 11% **Serving Temperature:** 48–55° F **Suggested Glassware:** Snifter, Tulip, or Thistle Glass



Despite being among beers with more out-there concepts, this hefty Scottish-style ale is so on point and satisfying. Exceptional focus on dark fruit and caramel, sweet breadiness, and vibrant chocolate notes, this is both earthy and spicy, with well-expressed malty roundness.

Maui's limited-release Wee Heavy Strong Ale pours a deep cola-brown color with golden edges, capped by light-tan foam that shows solid retention and lacing. Nice head formation here, despite the ABV. Generous aromatics of sweet caramel and dark fruits leading: dates, plums, subtle cherries. Exceptional maltiness: lightly warming with a fruity hint of alcohol, and just exceptional fruit and spices throughout.

First taste brings a full-bodied impact, with vibrant carbonation keeping this super drinkable. Wee Heavy Strong Ale leads with generous fruit impact: cherry, currants, dates, plus touches of cherry-cola and some vinous alcohol warmth from the 11% ABV. Nicely tempered with a surprisingly smooth profile. One of the things that's exciting about all four of these beers is their malt complexity, and Maui's take on Wee Heavy delivers to the utmost: massive malts, complex fruity layers, and just a hugely approachable profile that delivers again and again.

(Continued on reverse)

WEE HEAVY STRONG ALE (CONT'D)

Allowing this to warm up a bit brings increasing peppery and toasty phenolic notes, which provide welcome bitterness. This is so impressively smooth for the number of malt layers present and the ABV. Impactful and exceptionally tasty, this strong ale's built to satisfy a variety of palates on a lot of levels. Finishes with fruit and spice, all nicely balanced.

Aging & Pairing Notes: While drinking quite nicely right now, this should age smoothly for six months or more. It's already got some subtle caramelization and sherry notes throughout, but should keep a clear balance for some cellaring time. The impact of red fruit and caramel have us looking to spicy sausage pizza with caramelized onions, or barbecued pork—with this beer's slight residual sweetness managing the heat.

WHITE RUSSIAN GOLDEN IMPERIAL PORTER

Style: Golden Imperial Porter w/ Maui-roasted Origin Coffee & freshly toasted coconut
ABV: 9% **Serving Temperature:** 45–55° F **Suggested Glassware:** Snifter, Tulip, or Small Nonic



This is the second of two Maui beers in this special offer that takes their inspiration from an old-school cocktail. This golden imperial porter incorporates Maui-roasted Origin coffee and freshly toasted coconut to create a White Russian-ish vibe. An exceptional porter core, well-roasted, and tinged with vanilla. Golden in color but packed with chocolate and coffee notes.

White Russian Golden Imperial Porter pours a deep golden-orange color, despite its focus on dark fruits and chocolate and roasted malt. Capped by off-white foam with nice lacing around the edges. Expressive milk chocolate and coffee lead the aromatics, and this stays richly roasted on all fronts, with a nice, toasted-coconut overlay throughout. Generous in chocolate expression, with its special additions of coffee and coconut so well presented.

Medium-full body, leading with lots of smooth milk chocolate and nicely roasted coffee. The milk chocolate, coconut, and vanilla provide this with a sweet focal point, while the potent roast and dark chocolate and espresso notes provide bittering balance. This strong porter is densely roasted and packed with layered chocolate. Its coffee presence leads everything here, and this is just incredibly generous and well roasted, with all of the other elements providing a great showcase for those coffee additions. Definitely a little out there with the golden-color disconnect, but this one's incredibly tasty, with all kinds of impact from its special additions.

Aging & Pairing Notes: Of the four Maui releases in this special offer, this seems like the one to prioritize enjoying fresh. Most prone to veering into overt sweetness, and those special ingredients are most expressive right now. The emphasis on chocolate, coffee, and coconut, with a lightly sweet focus overall, has us looking to creamy vanilla counterpoints, or peppery/chili-fired steak.

CRÈME BRÛLÉE IMPERIAL MILK STOUT

Style: Imperial Milk Stout aged in Bourbon barrels w/ Caramel, Vanilla, & Lactose
ABV: 11.4% **Serving Temperature:** 50–57° F **Suggested Glassware:** Snifter, Tulip, or Small Nonic



To close this exceptional collection of Maui limited releases: a rich, creamy homage to the classic dessert crème brûlée. This imperial milk stout incorporates Hawaiian vanilla, with homemade caramel, oak, and bourbon throughout, plus decadent, integrated barrel notes.

Crème Brûlée Imperial Milk Stout pours a deep dark brown approaching black, with dark cola edges. The pour is capped by fine-bubbled dark tan foam, leaving behind solid lacing around the perimeter. A generous blend of bourbon-barrel impacts and deep chocolate lead the aromatics. Oak, almond, and spicy barrel character provide some nice structure alongside licorice and bitter chocolate. Super smooth, but this barrel impact isn't messing around, and the caramel and lightly sweet lactose contributions keep everything aligned.

This is a full-bodied, very generous bourbon-barrel imperial stout. The lactose/milk-stout qualities contribute to a beautifully smooth character throughout. Bubbly carbonation keeps this feeling lively, along with a subtle warming vinous presence from the alcohol, with plenty of fresh fruitiness. Beautifully handled big beer, with tons of flavor but carefully structured.

The crème-brûlée character is here in spades, with well-developed caramelization that isn't heavy, and sweet banana-like fruitiness. This is first and foremost a brilliantly crafted barrel-aged imperial stout, with all kinds of other stuff going on. There's generous barrel, generous stout notes, special additions impactful and in proper measure... We're just so impressed by these big beers from Maui—closing with a knockout, crème brûlée-inspired imperial stout.

Aging & Pairing Notes: This is definitely sturdy enough for six months or more of cellaring while keeping its caramel levels in check. Pair with hefty main or dessert courses that will work with bourbon, caramel, and chocolate notes to best effect. Pepper-rubbed steak. Perhaps some actual crème brûlée.