

The RARE BEER CLUB

BROKEN BOW BREWERY TUCKAHOE, NEW YORK

IMPERIAL SMALL ARMS DEALER (RBC EXCLUSIVE)

Broken Bow Brewery is situated in the small village of Tuckahoe, New York, in the state's Hudson Valley. This is southern Westchester County, a little over 15 miles from midtown Manhattan. Tuckahoe's name, since you asked, translates to "it is globular," and was used by Native Americans to refer

to the area's bulbous roots. We're super excited to showcase Broken Bow Brewery, which opened its doors in August 2013, to our thirsty

Rare Beer Club members. We've been digging everything so far from these folks, from the core Broken Auger Lager and Broken Heart Stout to their more potent barrel-aged stuff. This month, we are able to offer up a Rare Beer Club exclusive from Broken Bow Brewery, showcasing what we think they do particularly well, with their Imperial Small Arms Dealer imperial pilsner, an amped-up take on their highly

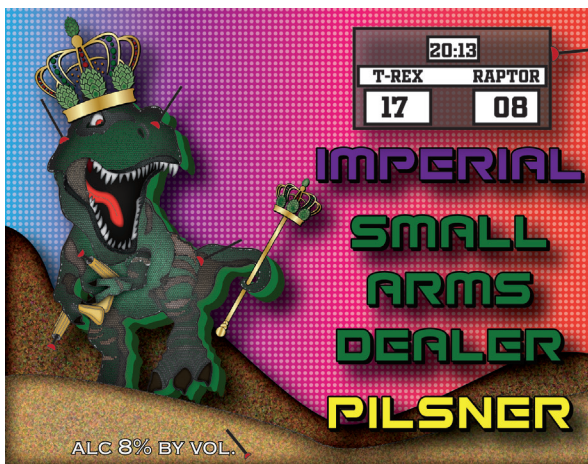
popular 5%-ABV German-style Pilsner. It seemed a perfect high-impact summer beer from this impressive brewery in the Hudson Valley.

Broken Bow founder Mike LaMothe started homebrewing around 20 years ago, back

in Stamford, Connecticut. The homebrewing interest sparked a business idea around building a brewery within the

For those curious to visit the family brewery and tasting room over at Broken Bow (maybe to check out their Great American Beer Festival-medal-winning Old Split-Foot strong ale), they're currently open 2-8pm Monday-Thursday, 1-10pm Friday, 11am-10pm Saturday, and 11am-8pm Sunday. The brewery's located at 173 Marbledale Road in Tuckahoe—readily accessible via either the Bronx River or Hutchinson River Parkways, or an easy walk from train stations nearby. Leave some time in your visit to spend in Broken Bow's beer garden (usually open April through October, weather permitting). Play some cornhole, snag some empanadas or pizza from a visiting food truck, and enjoy some pints at one of the finest up-and-coming breweries

(Continued on reverse page)



family, and today many of Mike's family members work in different parts of the company, including his parents and siblings. (The brewery's named after the town in Nebraska where Mike's mother was brought up.) Distribution of their core line of cans has been slowly expanding across New York, and the brewery's a short train ride up from NYC.

SPECIFICATIONS	
Style	Imperial Pilsner
Alcohol By Volume	8%
Serving Temperature	38-45° F
Suggested Glassware	Pilsner, Tulip, Teku, or Nonic

in the beer-savvy state of New York.

IMPERIAL SMALL ARMS DEALER

We're pleased to be able to offer Broken Bow's Imperial Small Arms Dealer as a Rare Beer Club exclusive this month. This will be available only to our club members and through the brewery's taproom in Tuckahoe. We thought an imperial pilsner from Broken Bow would be the ideal big beer for the summer months: it's up there in impact, at 8% ABV, but this beer's overall framework with breadiness and toast and crisp maltiness of that German-style pilsner baseline keep it super drinkable throughout. Our favorite release to date from Broken Bow.

Imperial Small Arms Dealer pours a hazy golden-yellow color, capped by fine-bubbled white foam that leaves solid lacing around the perimeter. This stays

nice and bright and honeyed in the glass. Aromatics definitely hint at an amplified German-style pilsner, with breadiness and crispy malt toastiness leading, along with some lemony-herbal hops. The 8% ABV stays well tucked away, even after this has warmed up in our glasses. The well-layered, balanced aroma of Imperial Small Arms Dealer emphasizes toasted bread and honey throughout.

This imperial pilsner shows a medium-full body with a lively cushion of carbonation. Tiny bubbles and a slight effervescence provide welcome lift. Initial sips highlight an impactful, bracing bitterness that the aromatics didn't quite capture. Extensively toasty, bready, honey-laden notes alongside crystalline sugars form the structure of this beer, while that bitterness from the firm hop character keeps this fresh overall. While there's a layered malt character increasingly apparent as we allow this to warm, there's

always welcome hop bitterness and spritzy carbonation balancing things out. A nicely-made well-appointed imperial scale-up of their German-style pilsner, Small Arms Dealer, preserving a ton of that drinkability, balance, and crispness.

PAIRING & AGING NOTES:

The 8% ABV does give this a bit of sturdiness in one's cellar, but the overall delicate balance of fresh herbal and mineral hops and rounded, crisp maltiness make us inclined to enjoy this on the fresh side. Those zesty hops will slowly diminish, and overt caramelization isn't what this beer's built for. For pairings: we'd put this alongside Belgian frites and steamed mussels, cheesy garlic bread, or just as easily toasted bread and fresh burrata. There's hop bitterness and carbonation to this that help to balance the fatty, palate-coating nature of the pairings.

BEYOND THE BOTTLE: SUMMER BEERS

BY KEN WEAVER

The Rare Beer Club's got two potent but summer-minded beers featured this month: an imperial witbier and an imperial pilsner. And it got me to thinking about summer beers in general. As Sonoma County's opened up, we've been venturing out a bit more, including some trips out to Moonlight and Russian River. And the warmer months have been calling for some lighter beers (although a little Double Dry-Hopped Pliny the Elder in metal cups in Russian River's Windsor beer garden wasn't too bad either). Our regular summertime go-tos include Reality Czeck from Moonlight and Trumer Pils, both firmly hopped lagers brewed in NorCal. We'd also visited a beer garden in Sebastopol recently that thankfully had Brasserie De La Senne's refreshingly bitter Taras Boulba on tap—which we find way less often on the West Coast.

Bell's Oberon. Dry, citrusy lambic and oysters. Fresh canned pale ale on the beach. As of late: we've also been picking up more non-alcoholic options, like Lagunitas' IPNA.

At least, that's what I've been craving while the weather's hot. Kegerator currently includes a nicely crisp 5.8%-ABV pale ale with Amarillo, Citra and Mosaic hops from our local folks at Cooperage Brewing Co. What have you been digging this summer? What's the one summer-minded beer you wish you could get right now? Hit us up on Twitter via @RareBeerClub.

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The RARE BEER CLUB



RIVER HORSE BREWING COMPANY
EWING, NEW JERSEY

GENTLE GIANT (RBC EXCLUSIVE)

River Horse Brewing may seem like a new name to many of our Rare Beer Club members in places distant to New Jersey, but the brewery’s actually around 25 years old at this point. Expect this to become a more and more common occurrence going forward, with well over 8,000 breweries in the U.S. The fact is River Horse has been seeing a rebirth in recent years, and we’re looking forward to giving our Rare Beer Club members a taste of what we found.

River Horse, per owner Chris Walsh, was originally founded by three brothers, who saw it through one rise and fall of the craft beer tides before it was purchased by Walsh and Glenn Bernabeo in 2007, both having worked heavily with distressed companies. They redid all the packaging, branding and beer lineups, while keeping the original name intact. They were joined by Head Brewer Chris Rakow, who signed on around 2008 after studying to be an electrical engineer and quickly departing that field for

of head brewer in November of 2020, having been the lead brewer at 21st Amendment. River Horse has also since added a canning line, as well as been developing brewery-exclusive sours and barrel-aged releases, expanding their range.

It’s been exciting for us to watch everything going on over at River Horse, including releases like their Hippo-Lantern Imperial Pumpkin Ale, and barrel-aged versions of their Oatmeal Milk Stout. The brewery’s Barrel Aged Series further includes a rum-barrel-

brewing school and a job at Harpoon Brewery. In 2013, they were able to move into a facility two and a half times larger than the last one. James Evans recently took on the role

(Continued on reverse page)



SPECIFICATIONS

Style
Imperial Witbier w/ lemongrass & orange peel
Alcohol By Volume
8%
Serving Temperature
40–47° F
Suggested Glassware
Tulip, Goblet, or Chalice Glass

aged Baltic porter and a cranberry sour—brewed with a mélange of yeast, bacteria, and New Jersey cranberries. Some Rare Beer Club members may recall the brewery’s delicious Imperial Chocolate Porter, which we featured as another exclusive some years back, as well as the Night Grazer imperial stout, aged on espresso beans, chocolate, vanilla beans, and ancho chili peppers.

This month, we’re excited to offer up River Horse’s Gentle Giant as an exclusive release via the Rare Beer Club. This imperial witbier comes in at a breezy 8%, emphasizing the citrusy nature of its lemongrass addition, alongside a small addition of sweet orange peel in the boil. Big ABV for the style, but carefully crafted and refreshing. It’s a brilliantly built offering that builds off a number of the brewery’s strengths, and it will be available exclusively through the Rare Beer Club and the brewery’s tasting room in New Jersey.

GENTLE GIANT

River Horse’s limited-release Gentle Giant will be featured this month as a Rare Beer Club exclusive, only available to our club members and through the

brewery’s taproom in Ewing, New Jersey. We wanted to do a big witbier with the folks at River Horse. They’d released an imperial wit once before (though it wasn’t quite marketed as such...), and a general idea had been kicked around to do a beer that tasted like egg nog (including lactose, bourbon barrels, and just a touch of nutmeg). Eventually, we’d settled on an imperial witbier for the summer months—coming in at 8% ABV, with a firm lemongrass addition to amplify the citrus.

Gentle Giant pours a bright pale straw color in the glass, capped by substantial pillowy foam, which shows solid retention and lacing. This is brewed with around 50% wheat (its malt bill is basically just Pilsner malt and wheat), and that bready, toasty quality of the base maltiness is apparent from the first pour. The aromatics provide vibrant citrusy lemongrass and hints of that sweet orange peel from the beginning, presenting an expansive citrus character. This gets an addition of Citra hops in the whirlpool as well to further drive the citrus (but not to, like, IPA levels by any means). The house Belgian yeast strain comes through predominantly with dry pepper and

cloves, staying away from overly fruity esters. Citrusy and nicely crisp.

Some lively, effervescent carbonation lands with the first sip, and Gentle Giant lands heavily with a citrusy, not-super-sweet approach, following the aroma. Medium-full body, very light on the sweetness, with some nice bitterness from the hops and yeast. There’s just a touch of bubble gum and caramelized sugars, plus some banana-like esters and lemon verbena. But it really gets steered by that lemongrass addition and the citrus, tropical presence of that Citra addition. Those two components take this imperial witbier to a whole other level, without relying upon fruity yeast esters or sweet core malts. A delicious, and crisp, imperial witbier.

AGING & PAIRING NOTES:

River Horse expects Gentle Giant should hold up in the cellar for a short bit of time, about three to six months. Beyond that though, the lemongrass will start to fade, with more of the other aspects of that Belgian yeast character coming in. For pairings: the brewery suggests going spicy—charcuterie? hot wings?—pairing up with that citrusy lemongrass emphasis.